

Central Congregational Church
Cook Book

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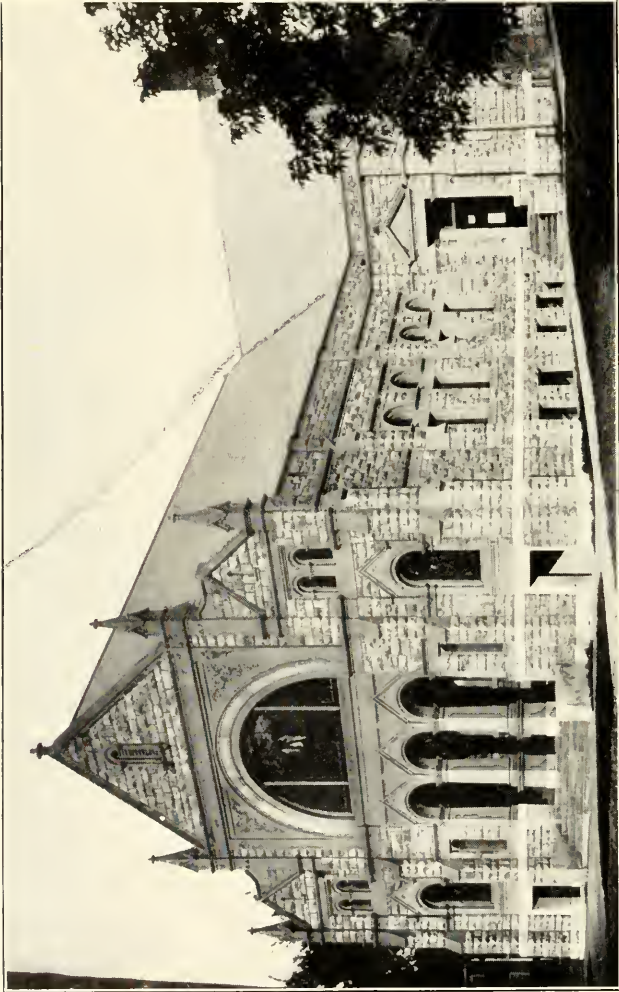


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CENTRAL CONGREGATIONAL CHURCH

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By the Women of the
CENTRAL CONGREGATIONAL CHURCH
Topeka, Kansas



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To
the two tried and true women
Mrs. Roy B. Guild
and
Mrs. Charles M. Sheldon
who have helped to make our
Church a success
this book is dedicated



MRS. ROY B. GUILD



MRS. CHARLES M. SHELDON

How to Eat a Good Dinner

First, make sure you have such a dinner, which means, be sure this cook book is in your home. Be industrious, so that your credit will permit the wife to purchase the things essential to the use of these recipes. Still better, have the cash in the family purse as anxiety about the coming bills may spoil your digestion, or that of the groceryman.

Second, make sure that you need a good dinner. The knowledge of honest work well done, and useful work awaiting you is a wonderful help to the enjoyment of a meal. Captain John Smith ruled according to the laws of health as well as to the laws of economy when he declared that the man who did not work, should not eat.

Third, leave your troubles out doors, and, for the dinner, thank your heavenly Father who provided, and the wife, or mother, or whoever it was who prepared. What more beautiful custom than to ask God's blessing at the beginning of the meal and to return thanks at the close.

Fourth, eat in such a way as to get the most real enjoyment possible out of the dinner. Some have reduced this to an art, while others are terribly artless. The latter should be kept in solitary confinement at meal time. God gave us taste that we might enjoy the delicate flavors He has given to our cooks. What is finer than the taste of good bread thoroly masticated? The addition of condiments reduces all foods to a level. The best seasoning is interesting conversation, which compels leisure. Often the best way to secure this seasoning is to have present as a guest one who must perforce eat most of his or her meals alone.

Eat regularly, eat what is good and is good for you, stop eating when your needs are supplied. Thus you will do justice to the Good Dinner and go forth to so live as to deserve another.

Roy B. Guild.



REV. ROY B. GUILD, D.D.
PASTOR

The Moral Factor in Good Cooking

The world has never found out exactly the relation between good food and goodness; but that there is such a relation seems to be firmly established. Soggy bread, underdone potatoes, tough meat, undigestible pastry put into an individual certainly must affect the feelings other than his digestive apparatus. Seriously, it is said that bad cooking sends many men to drink. The craving for something more or better is no doubt responsible for much of the drunkenness of the world. A man whose stomach is satisfied with nourishing and palatable food ought not to drift into a saloon or crave a drink of bitters. Someone has recently said that people had no right to enjoy their victuals, but should simply take food as coal is shoveled into the fire to keep it going. Most people do not believe that, and besides it is not true. Good food was made to be enjoyed, and it may be one of the first principles in a home to keep husband and children good natured and happy, to set good things on the table, well prepared, nourishing, and appetizing, so that those who eat may rise satisfied. Along with good cookery should also go the knowledge of how to eat what has been prepared. The best food may be spoiled in the eating as well as in the making.

I hope none of the things described in this book will cause indigestion, irritation, bad temper, or dissipation, but that every person rising from the gastronomic pleasures attendant on all these dishes will kiss his wife good-bye as he leaves the house and speak kindly words to the dog when he comes back.

Charles M. Sheldon



REV. CHARLES M. SHELDON
MINISTER AT LARGE

Illustrations

- 1 Central Congregational Church
- 2 Mrs. Roy B. Guild
- 3 Mrs. Charles M. Sheldon
- 4 Dr. Guild with signature
- 5 Dr. Sheldon with signature
- 6 Division No. 2 with officers
- 7 Correct Way to Set a Table
- 8 Parsonage
- 9 Division No. 1
- 10 Preparing a Church Luncheon
- 11 Thank-Offering Supper
- 12 Church Dining Room
- 13 Division No. 3
- 14 Dr. Sheldon's House and Study
- 15 Division No. 4
- 17 Division No. 2 at Work
- 16 Division No. 5

*“She can bake, she can boil, she can fry,
Ne’er a cake does she spoil, nor a pie.
She’s perfectly neat,
Her temper is sweet,
And this book is the reason why.”*

The Central Congregational Church COOK BOOK

RECEIPTS

BREADS, SANDWICHES, ETC.

Salt Rising Bread.

Scald $\frac{1}{2}$ cupful corn meal with sweet milk and set in a warm place over night. In the morning fill a quart vessel $\frac{1}{3}$ full of warm salted water and thicken with flour until the batter will drop from the spoon; add the lightened cornmeal and set in a warm place. When the mixture has risen to the top of the vessel scald 2 quarts of flour with 1 pint of boiling water and add enough cold water to make a batter, to which add the "rising" and 1 table-spoonful of salt.

When light add sufficient flour to mould into loaves, knead well, put into pans and when light, bake 35 to 40 minutes in a moderate oven. It is important that the heat from the beginning to the end be as nearly uniform as possible.

Mrs. O. H. White.

Short Process Bread.

1 cupful liquid lukewarm.	1 tablespoonful of salt.
1 tablespoonful of sugar.	2 tablespoonfuls of butter.

1 compressed yeast cake dissolved in $\frac{1}{4}$ cupful lukewarm water. Add salt, sugar and butter to liquid, which may be either milk or water or half of each. Add flour to make a smooth batter; then add yeast and more flour to make a dough that can be kneaded. Knead 20 minutes, put in a greased bowl to rise to double its size, about $1\frac{1}{2}$ to 2 hours. Knead 20 minutes and shape into loaves. Let rise again and bake.

Ruth Hughes.

Raisin Bread.

- | | |
|-------------------------|---------------------------------------|
| 2 cupfuls graham flour. | 4 heaping teaspoonfuls baking powder. |
| 2 cupfuls white flour. | |
| ½ or 2-3 cupful sugar. | 3 cupfuls sweet milk. |
| 1 egg. | 1 cupful raisins or nuts. |
| 1 teaspoonful salt. | |

Let rise 20 minutes and bake in moderate oven.

Harriet Booth.

Graham Bread.

- | | |
|----------------------|---------------------------|
| 3 cups graham flour. | 1 teaspoon baking powder. |
| 1 cup brown sugar. | |

Sift these thoroughly, then stir in bran left in sieve.

Add two cups sour milk. Stir into milk one teaspoon soda before adding to dry ingredients. If not quite thick enough add little more flour. This makes one quite large loaf.

Mrs. M. G. Dean.

Delicate Graham Bread.

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|------------------------------------|---------------------------------|
| 1 pint graham flour. | 2 tablespoonfuls baking powder. |
| 1 pint white flour. | 1½ pint milk. |
| 1 tablespoonful sugar or molasses. | 1 tablespoonful salt. |

Bake 25 minutes. Cover with paper 10 minutes.

Mrs. L. J. Kenney.

Johnny Cake.

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|---------------------|----------------------------|
| 1 cup flour. | 2 teaspoons baking powder. |
| 1½ cups corn meal. | 1 egg. |
| 1 teaspoon salt. | 1 cup sweet milk. |
| 1 tablespoon sugar. | 1 tablespoon Cottolene. |

Margaret E. Whittemore.

Corn Bread.

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|---|--|
| 1 egg well beaten. | 1 scant teaspoonful soda. |
| 1 pt. sour milk (buttermilk preferred). | ½ cupful flour with an even teaspoonful baking powder stirred in it. |
| 2 tablespoonfuls shortening. | 2 cupfuls cornmeal. |
| 1 tablespoonful sugar. | |
| 1 small teaspoonful salt. | |

Put shortening into the pan to heat, then stir most of it into the bread leaving some to grease the pan. Bake in a hot oven.

Mrs. C. M. Lowe.

Bran Bread.

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|--------------------------|-----------------------------------|
| 2 cupfuls of pure bran. | 1 teaspoonful of salt. |
| 2 cupfuls of whiteflour. | 2 teaspoonfuls of baking powder. |
| 1 cupful of sugar. | 1 tablespoonful of melted butter. |
| 2 cupfuls of sweet milk. | |

Bake 45 minutes in a slow oven. This makes 2 loaves.

Caroline Prentis.

Oatmeal Bread.

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|--------------------------|--------------------------|
| 2 cupfuls rolled oats. | 7 cupfuls white flour. |
| 4 cupfuls boiling water. | 1 cake compressed yeast. |
| 1 cupful molasses. | 1 teaspoonful salt. |

Pour boiling water over oatmeal, add salt. When cool enough add compressed yeast, molasses and white flour, stir well and let stand over night. In the morning stir down and fill coffee cans half full. Let rise until 2/3 full and bake in a slow oven 2 hours with covers on the cans.

Mrs. Charles M. Sheldon.

Nut Bread.

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|--------------------------------|--|
| 1 cupful sugar. | 3 heaping teaspoonfuls baking powder. |
| 1 egg. | Flour to make like cake, about 1½ cupfuls. |
| 1 cupful milk. | |
| 1 scant teaspoonful salt. | |
| 1 cupful chopped walnut meats. | |

Put in greased pan, let stand 20 minutes, bake in slow oven about 45 minutes.

Miss Luella Miller.

Nut Bread.

- | | |
|---------------------|---------------------------------------|
| 1 egg. | 4 heaping teaspoonfuls baking powder. |
| 1 1-3 cupfuls milk. | 1 heaping cupful nuts, broken up. |
| ½ cupful sugar. | Salt. |
| 4 cupfuls flour. | |

Let stand ½ hour before baking. Bake ½ to ¾ hour.

Ethel Traver.

Nut Bread.

- | | |
|----------------------------|-------------------------------|
| 1 cupful graham, unsifted. | 1 teaspoonful salt. |
| 2 cupfuls flour. | 4 teaspoonfuls baking powder. |
| 1 cupful white sugar. | 2½ cupfuls sweet milk. |
| 1 cupful nuts. | 1 egg. |

Let rise 10 min. and bake ¾ of an hour.

Mrs. C. E. Joss.

Nut Bread.

- | | |
|-----------------------------------|--|
| 2 cupfuls white flour. | 1 tablespoonful salt. |
| 2 cupfuls graham flour. | 2 tablespoonfuls sugar. |
| 2 cupfuls sweet milk. | 4 rounding teaspoonfuls baking powder. |
| 1 cupful coarse ground nut meats. | |

Let rise 20 minutes and bake slowly 1 hour. Makes splendid sandwiches.

Mrs. E. A. Fredenhagen.

Nut Loaf.

- | | |
|----------------------------|--|
| 2 eggs, well beaten. | 4 rounded teaspoonfuls of baking powder. |
| 1 cupful of sugar. | 1 cupful of English walnuts, chopped. |
| 2 cupfuls of milk. | Salt. |
| 2 cupfuls of white flour. | |
| 2 cupfuls of graham flour. | |

Stir up quickly and let stand 20 minutes in buttered pan to rise. Bake slowly 40 or 45 minutes.

Helen Cornelia Rosen.

Nut Bread.

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|------------------------------------|---------------------------------------|
| 1 cupful white flour. | $\frac{1}{2}$ egg, well beaten. |
| $\frac{3}{4}$ cupful graham flour. | 1 cupful milk. |
| 2 tablespoonfuls baking powder. | $\frac{1}{2}$ cupful English walnuts. |
| $\frac{1}{2}$ cupful sugar. | $\frac{1}{2}$ cupful raisins. |
| $\frac{1}{2}$ teaspoonful salt. | |

Mix dry ingredients. Add milk slowly, then egg and beat thoroughly. Put in a buttered bread pan and bake in a moderate oven 45 min.

Catherine Stanley

Indian Loaf.

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|----------------------------|-----------------------------|
| 2 cups corn meal. | $\frac{1}{2}$ cup molasses. |
| 2 cups white flour. | 2 teaspoons cinnamon. |
| 1 teaspoon (level) salt. | $\frac{1}{2}$ nut meg. |
| 3 teaspoons baking powder. | 1 or 2 eggs. |
| $\frac{1}{2}$ cup sugar. | Wet with milk. |

Must be thinner than cake. Steam 3 hours.

Mrs. Wm. M. Shaver.

Brown Bread.

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|-------------------------|---|
| 2 eggs. | $\frac{1}{2}$ cupful light brown sugar. |
| 2 cupfuls sweet milk. | $\frac{3}{4}$ cupful molasses. |
| 4 cupfuls graham flour. | 1 teaspoonful soda. |
| 1 teaspoonful salt. | |

Steam 2 hours or bake in slow oven 1 hr.

Cora M. Johnson.

Boston Brown Bread.

- | | |
|---------------------|--------------------------------|
| 1 qt. meal (white). | $\frac{1}{2}$ cupful molasses. |
| 2 cupfuls flour. | 1 teaspoonful soda. |
| 1 qt. sweet milk. | 1 great spoonful salt. |
| 1 cupful sour milk. | |

Steam in buttered tins 3 hours.

I learned to make this brown bread in Maine and like it best of any receipt I have ever seen. I always use white corn meal.

Mrs. Edwin A. Austin.

Steamed Brown Bread.

1 scant pt. of yellow corn meal. 1 teaspoonful soda.
 1 scant pt. of flour. 1 pint butter milk.
 ½ cupful sugar. 1 teaspoonful salt.
 2 tablespoonfuls New Orleans
 Molasses.

Steam 2 hours and do not uncover. Dry off in oven.

Mrs. L. H. Bracy.

Brown Bread.

2 cupfuls corn meal. 2-3 teaspoonful soda.
 2 cupfuls flour. 1 teaspoonful salt.
 1 cupful molasses. 1 cupful milk, sour preferred.

Steam 3 hours in double boiler. This tastes better than it sounds.

Mrs. Etta W. Gilmore.

Raisin Brown Bread.

1 egg. 1 cupful white flour.
 2-3 cupful brown sugar. 1 cupful graham flour.
 1 cupful sour milk. 1 cupful seeded raisins.
 1 teaspoonful soda.

Sprinkle top with sugar, bake an hour.

Mrs. Carrie Johnston.

Boston Brown Bread.

½ cupful white flour. 1¼ teaspoonfuls soda.
 ½ cupful corn meal. 1 cupful sour milk.
 ½ cupful graham flour. 5 tablespoonfuls molasses.
 1 teaspoonful salt.

Mix dry ingredients thoroughly, stir sour milk and molasses together, stir in dry ingredients. Turn into well buttered can, cover tightly and steam 1½ to 2 hours. Remove cover and dry in over 15 minutes.

Mrs. H. J. Wingart.

Graham Gems (An Old Receipt.)

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|-------------------------|----------------------|
| 1 pint of sweet milk. | 1 egg. |
| 1 pint of graham flour. | Small pinch of salt. |

Heat very thoroughly and have gem pans and oven very hot, in order to have the gems light.

Mrs. Geo. T. Holyoke.

Health Gems.

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|-------------------------------|---------------------------|
| 1 cupful bran. | 1 cupful sour milk. |
| $\frac{3}{4}$ cupful flour. | 1 level teaspoonful soda. |
| $\frac{1}{4}$ cupful nuts. | 1 teaspoonful sugar. |
| $\frac{1}{4}$ cupful raisins. | 1 tablespoonful butter. |
- Mrs. G. Greenwood.

Corn Dodgers.

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|--|----------------------------|
| 1 cupful white corn meal, scald
with boiling water. | A pinch of salt. |
| 1 tablespoonful of butter. | 2 tablespoonfuls of cream. |

Beat well the whites of 2 eggs and mix lightly. Drop by spoonfuls on a buttered pan and bake in a quick oven.

C. M. Leavitt.

Corn Meal Gems.

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|-----------------------------|-------------------------------|
| 1 cupful corn meal. | 1 teaspoonful salt. |
| $\frac{1}{2}$ cupful flour. | 2 teaspoonsful baking powder. |
| 1 tablespoonful sugar. | |

Sift together into mixing bowl. Break 1 egg into cup and fill cup with sweet milk. Beat all together. Add 1 tablespoonful melted butter. Bake in gem pans in moderate oven 10 or 15 minutes.

Mrs. J. C. Wolcott.

Graham Muffins.

One cupful of graham flour; one teaspoonful of salt; one cupful of white flour; a quarter of a cupful of sugar; one cupful of milk; one egg; three teaspoonfuls of baking powder; one tablespoonful of melted butter. Mix and sift ingredients, add gradually the egg well beaten with the milk and the melted butter. Bake in hot buttered gem pans twenty-five minutes.

Ada McCray.

Bran Muffins.

- | | |
|----------------------------|---------------------------|
| 2 cupfuls bran. | 1 level teaspoonful soda. |
| 1 cupful flour. | 1½ cupfuls sweet milk. |
| 5 tablespoonfuls molasses. | ½ cupful raisins. |

Bake in a slow oven.

Mrs. Eunice Bair.

White Mountain Muffins.

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|---------------|----------------------------|
| ¼ cup butter. | ½ teaspoon salt. |
| ¼ cup sugar. | 2 teaspoons baking powder. |
| 2 cups flour. | ¾ cup milk. |
| 1 egg. | |

Beat butter, sugar and egg to a cream, sift together flour, salt and baking powder, then add milk. Beat all together and bake twenty minutes in a hot oven. Have pans hot when batter is put in.

Mrs. J. F. Simonds.

Raised Waffles.

Stir into 1 quart luke warm milk, enough flour to make a stiff batter. Sift the flour in gradually to prevent it being lumpy, ½ cupful yeast, 1 tablespoonful melted butter, ½ teaspoonful soda sifted in flour, 1 teaspoonful salt. Stir these ingredients in with the flour, adding butter last, set to raise over night and in the morning bake.

Mrs. Rad M. Lee.

Waffles.

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|-------------------------------|---------------------------------|
| 1 cupful flour. | 2 eggs. |
| ½ teaspoon salt. | 1 cupful milk. |
| 2 teaspoonfuls baking powder. | 2 tablespoonfuls melted butter. |

Sift together flour, salt and baking powder. Add the yolks of the eggs and milk, beating well so as to make a smooth batter. Stir in the melted butter and at the last moment put in the stiffly beaten whites of the eggs. Bake in hot, well greased waffle irons.

Mrs. A. P. Bishop.

Russian Sandwiches.

Spread thin slices of Boston brown bread, lightly buttered with Neufchatel or any cream cheese. Spread also an equal number of slices, buttered with fine chopped olives and pimentos mixed with mayonnaise dressing. Press together in pairs with a crisp heart leaf of lettuce between each pair. Serve while the lettuce is fresh.

Emma Pontious

Almond Celery Sandwich.

A delicious sandwich filling is made from 1 part chopped almonds and 2 parts shredded or grated celery, pinch of salt. Moisten the mixture with mayonnaise and spread between the crustless slices of brown bread.

Mrs. J. B. Heck.

The following are very good and healthful lunches for children at kindergarten or school and are convenient and appreciated by the teacher, as time and trouble often taken for wiping the mouth and fingers can be dispensed with.

Bread and Butter Sandwiches, cheese sandwiches, nuts ground with salad dressing sandwiches, ground cucumber sandwiches, peanut butter sandwiches, bread and butter sandwiches with lettuce leaf, crackers with peanut butter, picked out nuts, cookies, apples, pears and bananas.

June R. Chapman.

Peanut butter for sandwiches is much improved by mixing milk or water with it until it is about the consistency of thick cream. It is usually necessary to add salt also.

Helen T. Capps.

Sandwiches.

Date filling for sandwiches with bread.

1 lb. seeded dates.

$\frac{1}{2}$ cupful sugar.

$\frac{1}{2}$ cupful water.

Cook in a double boiler.

Requa Rinner.

Cheese Sandwiches.

Melt to a creamy consistency one fourth pound cheese and one teaspoon butter. Add the mixture of one teaspoon flour, one-half teaspoon salt, one-quarter teaspoon mustard, and a dash of cayenne. Add one egg, well beaten, stirring rapidly the while to keep from forming lumps. Lastly add one cup hot milk. Cook until smooth. After cooling add a small amount of chopped Pimento or chopped stuffed olives if desired. Spread between thin slices of buttered bread with a crisp lettuce leaf.

Mary E. Hoover.

SALADS

Vegetable Salad.

This is good in Winter when vegetables are scarce.

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|----------------------------|----------------------------|
| 1 bunch hot-house lettuce. | 1 stalk celery. |
| 4 hard boiled eggs. | $\frac{1}{8}$ lb. of nuts. |
| Part of one pimento. | 1 cup of salad dressing. |

Cut with shears the lettuce, celery and pimento into rather small pieces, and chop the nut-meats and eggs. Place about 3 tablespoonfuls of lettuce on a salad plate, on this about 2 tablespoonfuls of the celery, in the center of this the egg (allowing about one-half of an egg to a plate), on this one spoonful of the salad dressing, it should be rather stiff so it will not run and smear the salad, then sprinkle a few pieces of the nuts over the mixture and the pieces of the pimento on the dressing. This will make you a bright, pretty salad as well as inexpensive and wholesome.

Mrs. D. O. Coe.

Tomato Jelly Salad.

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|-------------------|-----------------------------------|
| 1 can tomatoes. | $\frac{1}{2}$ cup chopped celery. |
| 1 slice of onion. | Salt and pepper. |

Bring to boiling point. Strain and add half a box of gelatine that has been soaked for half an hour in half a cupful of cold water. Add juice of a lemon and turn into small molds. Serve with mayonnaise dressing.

Mrs. W. G. Magaw.

Potato Salad.

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|--------------------------------------|----------------------------|
| 4 medium sized potatoes. | 1 teaspoonful salt. |
| Butter size of an egg. | 1 teaspoonful celery seed. |
| 1 small onion. | 2 teaspoonfuls sugar. |
| 4 hard boiled eggs. | 2 tablespoonfuls vinegar. |
| $\frac{1}{2}$ cupful salad dressing. | |

When the potatoes are just done, put in a chopping bowl and add butter, sugar, salt, vinegar and celery seed. Chop and mix. Add onion sliced very fine and salad dressing. Mix again. Chop the eggs through it, not too fine.

Mrs. F. M. Spencer.

Salmon Salad.

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|---------------------|---------------------------------|
| 1 can salmon. | 1 cupful coarse cracker crumbs. |
| 3 hard boiled eggs. | 3 medium sized sour pickles. |

Shred salmon, removing larger bones, cut pickles fine, mince the eggs, add crackers and mix together lightly with a fork. Pour over enough of the following dressing to make moist, but do not stir only enough to mix.

Salad Dressing.

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|------------------|-----------------------------|
| 3 eggs. | 1 tablespoon mustard. |
| 1 cup cream. | 1 tablespoon sugar. |
| 1 cup vinegar. | 1 tablespoon flour. |
| 1 teaspoon salt. | 1 tablespoon melted butter. |

Mix dry ingredients, add eggs, beaten separately if you wish the dressing very light and creamy, in that case reserve the whites until the last thing. Add the cream slowly, beating all the time, then the vinegar, still beating the mixture. Cook till thick, add butter and the egg whites, if you have reserved them, after taking from the stove.

This recipe may be varied omitting one or even two eggs, using milk instead of cream.

Mira A. Neal.

Oyster Salad.

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|---|-----------------------|
| 1 can cove oysters or equal
quantity of fresh. | Sweet pickles, few. |
| 3 crackers. | English walnuts, few. |

Chop oysters, pickles and nuts fine. Crush crackers.

Dressing.

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|---------------------|-------------------------|
| ½ cupful vinegar. | ½ cupful sugar. |
| 3 eggs. | 3 tablespoonfuls flour. |
| ¼ teaspoonful salt. | |

Cook until it thickens, add ½ cupful cream just before taking from fire. When cool mix with the salad.

Elsie Hobson.

Easy Apple Salad.

Six medium sized apples, chopped fine, four bananas sliced, juice of one lemon, one-third of a cup of sugar, one-third cup nut meats. Any fruit juice if added will add to the excellency of the flavor.

Ella M. Pixley.

Fruit Salad with Nuts.

1 orange sliced.	1 cupful grape fruit or pineapple.
1 cupful tart apples.	$\frac{1}{4}$ cupful sliced nuts (any kind
1 banana sliced.	of nut).

Serve with following dressing.

2 eggs.	$\frac{1}{4}$ cupful orange juice.
$\frac{1}{4}$ cupful sugar.	$\frac{1}{4}$ cupful lemon juice.

To the slightly beaten eggs, add the fruit juices and sugar. Moisten a teaspoonful of cornstarch with cold water and add to the juices. Cook in double boiler until thickened.

Mrs. J. T. Danley.

Fruit Salad.

2 oranges.	6 apples.
1 lb. white grapes.	1 can pineapple.
$\frac{1}{2}$ lb. English walnuts	May add few stalks celery.
6 bananas.	

Dressing.

1 tablespoonful water.	1 tablespoonful of vinegar.
Butter size of a walnut.	$\frac{1}{2}$ teaspoonful mustard.
1 tablespoonful sugar.	Pinch of salt.
Juice of 1 lemon.	

Cook and when cool add 1 cupful whipped cream. Pour over the beaten yolks of 2 eggs.

Mrs. Cora Rinner.

Cocoanut Salad.

Mix 1 cupful shredded cocoanut with 1 banana sliced, $\frac{1}{2}$ cupful chopped celery and juice of one lemon. Arrange on lettuce leaves and over all pour a French dressing.

Mrs. F. T. Lyman.

Chicken Salad.

Use two-thirds of celery to one-third of chicken. Cut up coarsely the celery and cold chicken. If the chicken is dry, add a little of the liquor in which it was cooked. When ready to serve, mix the celery and chicken together and pour over it a mayonnaise dressing, mixing it thoroughly with the salad.

Serve on lettuce leaves. This salad will be greatly improved if a few chopped olives and a dessert spoonful of capers are added. Then garnish with a slice of cold hard boiled egg, a whole olive, a split radish and a long three-cornered slice of lemon.

Mrs. Catherine C. Turner.

Chicken Salad.

Cut cold boiled chicken in cubes, add equal parts celery cut in small pieces, a few stuffed olives, nuts and hard boiled eggs. Serve in bowl with french dressing.

Dressing.

$\frac{1}{2}$ teaspoonful salt.

$\frac{1}{4}$ teaspoonful pepper.

2 teaspoonfuls vinegar.

3 or 4 teaspoonfuls olive oil.

Mrs. E. L. O'Niel.

Marguerite Salad.

Boil eggs hard, allowing one egg to a person. Cut eggs in halves lengthwise. Remove yolks. Mash yolks fine with fork, seasoning with salt and pepper. Cut whites lengthwise into 8 strips as petals on water cress or shredded lettuce. Fill in center with mashed yolks, thus giving the appearance of a marguerite.

Hermione Van Laer.

Tomato Salad.

Slice a number of chilled tomatoes and arrange on plate.

Moisten a cupful of deviled ham with mayonnaise dressing and form into small balls.

Place 1 on each slice of tomato.

Garnish with parsley.

Mrs. Hand.

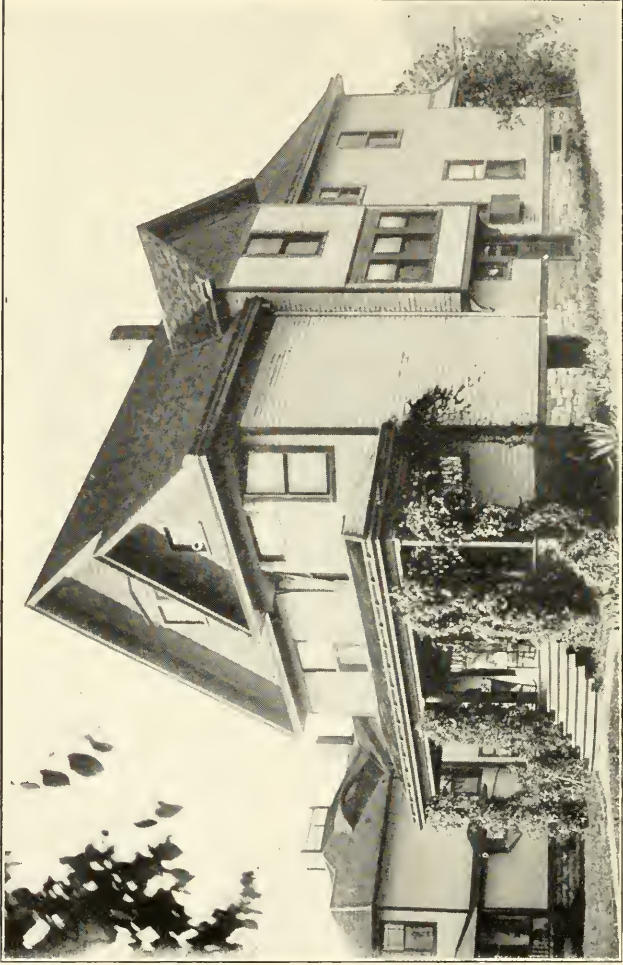
Division No. 1.

Chairman, Mrs. J. P. Wahle.

Mrs. Chas. Adams.	Miss Martha McCoy.
Mrs. W. H. Bowlby.	Miss Annie McKee.
Mrs. Oscar Booth.	Mrs. S. C. Kersey.
Miss Harriet Booth.	Mrs. R. B. Moore.
Mrs. Elizabeth Bailey.	Miss Harriet Munday.
Mrs. J. N. Beasley.	Mrs. E. L. O'Neil.
Mrs. W. A. Callahan.	Mrs. H. E. Peers.
Mrs. J. P. Clawsey.	Mrs. W. J. V. Deacon.
Mrs. J. A. Crabb.	Mrs. D. R. Pelton.
Mrs. John Currier.	Mrs. Jno. Sargent.
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Mrs. Alice J. Gillespie.	Mrs. B. L. Seeley.
Mrs. Jennie Grant.	Mrs. E. S. Shaler.
Miss Jessie Guild.	Miss Stella Simonds.
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Mrs. J. B. Heck.	Mrs. E. F. Stanley.
Mrs. E.H. Hogueland.	Mrs. E. R. Taylor.
Mrs. A. S. Huling.	Mrs. Ella Tucker.
Mrs. C. A. Kline.	Mrs. J. Sidney Gould.
Mrs. Alice Kingman.	Mrs. R. B. Guild.
Mrs. Dewitt Lee.	Mrs. H. M. Washburn.
Mrs. F. L. Lee.	Mrs. H. M. White.
Mrs. Paul Lovewell.	Mrs. H. J. Wingert.
Mrs. E. L. McGuire.	Mrs. J. A. Worcester.

DIVISION NO. 1





PARSONAGE

Apricot Salad.

1 lb. Apricots. 12 marshmallows.
 ½ cupful pecan nuts.

Soak and stew apricots. Chop marshmallows and nuts.

Mayonnaise Dressing.

Yolks of 2 eggs. 4 tablespoonfuls vinegar.
 ½ teaspoonful salt. 2 tablespoonfuls sugar.
 ½ teaspoonful dry mustard. 1 teaspoonful butter.
 1 teaspoonful cornstarch. Few grains of cayenne pepper.

Cook and when cold add 1 cupful whipped cream, nuts and marshmallows. Place several apricots on a lettuce leaf, and cover with dressing.

Lottie A. Case.

Marshmallow Salad.

Equal parts of seeded white grapes, bananas, sliced pineapple and English walnuts and ½ lb. marshmallows broken in small pieces.

Dressing for Same.

1 cupful whipped cream. 2 tablespoonfuls mayonnaise.
 1 cupful pulverized sugar.

Serve on lettuce leaves and decorate with candied cherries.

Mrs. W. A. Johnson,
 Downs, Kansas.

Cream Slaw.

1 gallon cabbage. ½ cupful sugar.
 1 pt. sour cream. 2 eggs.
 1 teaspoonful flour. Butter size of a walnut.
 1 pt. vinegar.

Put vinegar, sugar and butter in a sauce pan and let boil. Stir eggs, cream and flour well mixed into the vinegar, boil thoroughly and throw over cabbage springled with salt and pepper.

Mrs. Hodge.

Bean Salad.

1 cupful of baked beans. 2 tablespoons chopped onion.
 3 hard boiled eggs. 2 tablespoons chopped pickle
 2 cups of chopped cabbage.

Mix and pour over Salad Dressing.

Mrs. W. E. Brehm.

Hot Slaw.

Shred a small head of cabbage very fine. Put a tablespoonful of butter in the bottom of a kettle and add the cabbage with a very little water. Cook about thirty minutes, then put in one pint of thick sour cream and boil about five minutes. Add a teacupful of sour vinegar into which have been put pepper, sugar, salt and a pinch of mustard. Let come to a boil, then take up immediately.

Helen B. Shaver.

Cabbage Salad.

Five tablespoonsful of rich cream, five tablespoonsful of sugar, and three of vinegar. A teaspoonful of white mustard, a teaspoonful of butter and bring these to the boiling point. Sprinkle a little salt over one quart of finely chopped cabbage and pour the boiling dressing over it.

Edna Clark.

Salad Dressing.

1 egg. 2 teaspoonfuls vinegar.
 1 teaspoonful sugar. Pinch of salt.
 ½ teaspoonful mustard. A little warm water.
 1 teaspoonful butter.

First stir together the salt, sugar and mustard, then the butter and add egg, next the vinegar and warm water, if a larger amount is desired you can double this receipt. After thoroughly mixing these ingredients, cook in a double boiler about five min.

Julia S. Smith.

Salad Dressing (inexpensive).

1 cupful vinegar.	1 tablespoonful flour (heaping).
1 cupful buttermilk.	1 teaspoonful salt.
1 can (small) condensed milk.	$\frac{1}{2}$ teaspoonful white pepper.
3 eggs.	$\frac{1}{4}$ cupful sugar.
1 tablespoonful mustard.	

Put vinegar, sugar, salt and pepper in a sauce pan and let boil thoroughly, beat the flour and mustard smooth with a little milk, then add the beaten eggs and milk, pour this into the boiling vinegar and stir constantly until it boils. For fruit salad dilute this dressing with whipped cream $\frac{1}{3}$ dressing $\frac{2}{3}$ cream.

Mrs. H. E. Peers.

Mayonnaise Salad Dressing.

The secret of making good salad dressing is to have everything, materials and utensils ice-cold. (Not necessarily the person making it, however.)

Materials—

1 teaspoonful salt.	Yolks of 2 eggs.
1 teaspoonful mustard.	$1\frac{1}{2}$ cupfuls olive oil.
1 teaspoonful powdered sugar.	2 tablespoonfuls lemon juice.
A few grains, more or less, of cayenne pepper.	2 tablespoonfuls vinegar.

As above stated have everything ice cold; the olive oil, eggs, eggbeater, bowls, etc. Should have been on the ice sometime previous, olive oil should always be kept on the ice. Mix together the pepper, salt, mustard and powdered sugar, then add the yolks and beat thoroughly with Dover egg-beater. The bowl in which this is made should stand in a larger bowl in which are pieces of ice, so that the mixture may be kept ice cold while being mixed. Then add a teaspoonful of vinegar, then begin adding very slowly drop by drop the olive oil, alternating the lemon juice and vinegar and the olive oil, beating constantly with the egg-beater. If the oil is not added slowly or if the ingredients are not kept ice cold, the entire mixture may curdle. If this should happen, take another yolk and add the curdled mixture slowly beating constantly. If properly made this dressing is smooth and delicious.

Mary Harrison.

Sandwich, Salad or Meat Dressing.

Yolks of 5 eggs, beaten until light.	1 cupful vinegar.
1 small cupful of cream.	1 teaspoonful sugar.
	A pinch of salt.

Beat all the ingredients together and pour into the boiling vinegar, stirring rapidly, cooking until it has the consistency of cream. This will keep nicely for a long time.

Vivian Braey.

Fruit Salad Dressing.

1 cupful sugar.	1 teaspoonful mustard.
1 teaspoonful salt.	2 tablespoonfuls of flour.

Mix together. Add 1 cupful weak vinegar, when cooked set on back of stove. In about 5 minutes beat up one egg and stir in. Dilute with half thick cream when using. Keeps indefinitely.

Louise Wolcott.

Cream Salad Dressing.

1 tablespoonful butter (heaping).	1 tablespoonful mustard.
1 tablespoonful flour (heaping).	1 tablespoonful sugar.
1 cupful milk.	$\frac{1}{2}$ cupful vinegar (scant).
1 teaspoonful salt.	1 or 2 eggs.

Melt butter and mix in the flour, then add slowly the cup of milk and cook, then add the other ingredients to the beaten eggs and mix all together. Cook until creamed. This may be varied by using less vinegar and mustard and adding more sugar and whipped cream.

Bessie M. Forbes.

Fruit Salad Dressing.

2 egg yolks.	3 tablespoonfuls powdered sugar.
Juice of 1 lemon.	A little salt.

Beat egg yolks until light colored, add sugar and beat again, when creamy add lemon juice and salt, arrange fruit in layers, pour dressing over each layer and serve very cold.

Mira A. Neal.

Salad Dressing.

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| 1 tablespoonful salt. | 1 egg beaten. |
| 1 tablespoonful dry mustard. | 5 tablespoonfuls melted butter. |
| 4 tablespoonfuls sugar. | 1½ cupful sweet milk. |
| 2 tablespoonfuls flour. | ½ cupful vinegar. |
- Mix the above and add

Cook in double boiler until thickens. Makes 1 pt.

Mrs. Grice.

Mayonnaise Dressing.

Mix the yolk of an egg with four tablespoonfuls of olive oil, beating it well with a fork. Add a little honey, salt and the juice of 1 lemon. Add the white of the egg well beaten.

Lida M. Hardy.

Cream Fluff Dressing.

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| 1 cupful milk or cream. | Two-thirds cupful sugar. |
| 2 tablespoonfuls cornstarch, dissolved in | Pinch of salt. |
| 4 tablespoonfuls milk. | Vanilla and lemon flavoring. |
| | Whites of 3 eggs. |

Put together the milk, sugar, salt and flavoring and let come to a boil; then stir in cornstarch till it thickens. Have egg whites stiffly beaten and fold mixture into them very gently while it is boiling hot. Put aside to chill. This dressing will serve as a filling or finish for many desserts. Can be used with cut fruits; fruit tapioca puddings; also gelatines and sliced cake with chopped nuts.

Marion Peers.

FISH

Baked Fish.

Channel cat or white fish is best for this. Clean thoroughly; wipe off with a damp cloth; salt inside; fill cavity with dressing and sew up. Cover fish with paste made from 2 tablespoonfuls of flour and 1 tablespoonful of butter rubbed together. Lay in baking pan; place a couple of slices of bacon on top; pour boiling water over this until the bottom of pan is covered; baste often and bake fifteen minutes to the pound.

Annie Laurie McKee.

Italian Codfish.

$\frac{1}{4}$ lb. macaroni in small pieces. 1 tablespoonful butter.
One-third as much fish. 2 tablespoonfuls grated cheese.

Boil macaroni until tender in boiling salted water; drain; stir in the butter and cheese; add a third as much fresh or freshened cod as you have macaroni, and put into a buttered baking dish. Add a little milk and scatter buttered bread crumbs on top. Bake covered $\frac{1}{2}$ hr. and then brown.

Sarah Philena Sheldon.

Escalloped Tuna.

1 can tuna.	$\frac{1}{2}$ slice onion.
1 cupful milk.	Salt and pepper.
2 tablespoonfuls flour.	2 hard cooked eggs.
2 tablespoonfuls butter.	$\frac{1}{2}$ cupful buttered crumbs.
Sprig of parsley.	Bay leaf.

Make white sauce of butter, flour and milk, in which bay, parsley and onion have been scalded. Cover bottom of buttered baking dish or ramekins with a layer of fish, seasoned with salt and pepper. Add a layer of sliced egg and pour over half of the white sauce. Repeat and over the white sauce sprinkle the buttered crumbs. A grating of Parmesan cheese adds to the flavor and appearance. Bake in a hot oven until crumbs are nicely brown.

Edith Ingham.

Oysters and Macaroni. $\frac{1}{2}$ pound macaroni. $\frac{1}{2}$ pint oysters. $1\frac{1}{2}$ cupfuls sweet milk.

2 eggs, or it is very good without any.

1 cupful cracker dust.

Salt and pepper to taste.

Break the macaroni into inch pieces. Put it into boiling water and boil 20 minutes. Skim it out, and put a thick layer of it in the bottom of a buttered pudding dish. Put the oysters and liquor on this, with bits of butter, pepper and salt. Add the remainder of the macaroni; beat the eggs well; mix with milk, pour over and spread the cracker crumbs over the top. Bake 30 minutes, or less, if the oven is very hot. See that it is brown on top.

Ethel McKibben.

Scalloped Oysters.

Crush and roll several handfuls of crackers; put a layer in the bottom of a buttered pudding dish; wet this with a mixture of the oyster liquor and milk, slightly warmed; next have a layer of oysters; sprinkle with salt and pepper and lay small bits of butter upon them; then another layer of moistened crumbs and so on until the dish is full. Let the top layer be of crumbs thicker than the rest and beat an egg into the milk you pour over them. Stick bits of butter thickly over it; cover the dish and bake $\frac{1}{2}$ an hour in a moderate oven; remove the lid and brown.

Mrs. Nannie J. Thomas.

CHICKEN

Chicken Fricassee.

Dress, clean and cut up a fowl. Put in kettle, nearly cover with boiling water, cook slowly until tender, adding salt to water when chicken is about half done. Remove from water, sprinkle with salt and pepper, dredge with flour and sauté brown in butter or pork fat. Arrange chicken on warm platter, having wings and second joints opposite each other, breast in center of platter and drumsticks cross just below second joints. Pour around this a brown sauce made by browning butter and flour and adding the chicken broth and season with salt and pepper.

Fowls which must be made tender by long cooking may be treated this way. If young chickens are used, they should be sautéed without previous boiling.

Mrs. Obrecht.

Jellied Chicken.

Boil one chicken until the meat slips easily from the bones, reducing the water to 1 quart in boiling; pick off the meat in good sized pieces, taking out all the fat and bones; skim the fat from the liquor, add a little butter, pepper and salt to taste and $\frac{1}{2}$ ounce of gelatine; when this dissolves pour it hot over the chicken. Season the liquor highly, as the chicken absorbs much of the flavor; mold and slice when cold, putting a spoonful of creamy mayonnaise on each slice.

Mrs. R. E. Mayhew.

Maryland Chicken.

2 chickens.

2 eggs.

$\frac{1}{3}$ cupful butter.

Salt and pepper.

2 cupfuls cream, or white sauce. Flour and bread crumbs.

Dress, clean and cut up chickens, sprinkle with salt and pepper; dip in beaten egg, flour and bread crumbs; place in a well greased dripping pan and bake about 1 hr. in a hot oven; basting after the first 5 minutes of cooking with the melted butter. Arrange on platter and pour over it the cream or white sauce.

Mrs. L. C. Hughes.

Chicken Mousse.

Scald 1 cupful milk or strong chicken stock; add this to the beaten yolks of 3 eggs and add also a teaspoonful of salt and a teaspoonful of celery salt and a dash of paprika. Cook this as a boiled custard. Remove from the fire and add $\frac{1}{4}$ of a package of gelatine, which has been softened in $\frac{1}{4}$ of a cupful chicken stock. Stir into this $\frac{1}{2}$ cupful cooked chicken, chopped and pounded in a mortar. Stir over ice water until the mixture is perfectly smooth and begins to set, then fold into it 1 cupful whipped cream. Turn into small cups and place upon ice until thoroughly moulded. Turn out on a slice of chilled tomato resting upon a lettuce leaf. Garnish both the tomato and the mousse with mayonnaise dressing.

Anna Harrison Nelson.

Chicken on Toast.

Chop cold chicken fine; season with salt, pepper, mustard and small piece of butter, a little milk and just enough water to cover. Let simmer 15 minutes.

Serve on toast.

Madge A. Goudy.

Spanish Chicken.

Into a covered baker put $\frac{1}{2}$ cup olive oil. Cut chicken as for frying, roll in flour and brown in oil. Remove chicken, thicken oil with two tablespoonsful flour and let it brown. Then stir one large can of strained tomatoes. Put through grinder three medium sized onions and six dried red peppers. Add to mixture two sections of garlic and 1 pt. green olives. Add chicken, cover tight and cook slowly in oven until chicken is tender.

Ethel M. Aldrich.

EGGS AND OMELETS

Cheese Fondue.

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| 2 tablespoonfuls butter. | 2 tablespoonfuls flour. |
| 1 cupful milk or cream. | 1 cupful grated cheese. |
| 1 small teaspoonful salt. | Pinch of pepper. |
| 4 eggs. | |

Put the butter and flour into a sauce pan and stir until they bubble. Add the milk or cream. When smooth stir in the cheese, salt and pepper; remove from the fire and stir in the eggs, yolks and whites beaten separately. Butter a granite or earthen dish; bake about fifteen minutes and serve at once.

Esther Peers.

Chinese Rabbit.

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|----------------------------------|-----------------------------------|
| 1 cupful boiled or steamed rice. | 1 cupful grated or shaved cheese. |
| 3 eggs. | 1 teaspoonful Worcestershire |
| 2 tablespoonfuls milk. | Sauce. |

Saute the rice in a little butter; add the milk and cheese and cook slowly until cheese is melted. Add the beaten eggs and Worcestershire sauce and cook slowly until thickened. Serve on toast. The cheese may be omitted, making a simpler dish.

A most excellent and nutritious dish for luncheon.

Bertha C. Hyde.

Cheese Balls.

Chop half a pound of good American cheese. Add to it one pint of soft bread crumbs, a dash of pepper, a teaspoonful of salt. Mix, and add two eggs, unbeaten. Form into balls the size of an English walnut. Dip in beaten egg, then in crumbs, and fry in smoking hot fat.

Mrs. Emery Stanley.

Omelet.

- | | |
|-----------------------------|------------------------|
| 6 eggs beaten separately. | 1 pinch salt. |
| 1 cupful fine bread crumbs. | 1 pinch baking powder. |
| 1 cupful milk. | |

Beat together and add beaten whites last. Fry in one skillet and turn into another.

Mabel F. R. Adams.

Perfection Omelet.

6 eggs. ½ pint milk.
 6 teaspoonfuls cornstarch. 1 pinch salt.
 1 tablespoonful baking powder.

Beat separately the whites and yolks of the eggs. Mix the cornstarch and baking powder. To the milk add the yolks of eggs and cornstarch with the salt. Lastly add the whites of the eggs beaten stiff. Cook in a buttered baking dish ½ hour in a fireless cooker.

Martha Whittemore.

“My Favorite Omelet.”

6 eggs. 1 cupful cold milk.
 1 tablespoonful butter. ½ teaspoonful salt.
 1 tablespoonful flour.

Put the butter in a granite sauce pan, and when it melts, add the flour. Mix well, then add the cold milk and stir until smooth. Set aside to cool. Add salt. Separate the eggs, beating yolks until very light and whites until very stiff. Fold first the yolks, then the whites into the sauce very carefully. Then put all into a granite baking dish and bake in moderate oven 15 minutes. Serve immediately in the dish in which it was baked.

Hazel G. Worley.

Omelet.

5 eggs. Separate whites from yolks and
 5 large mixing spoonfuls milk. beat to a stiff froth.
 Salt to taste. Mix yolks, salt and milk.

Mix this and the beaten whites folding over lightly.

Pour into a well buttered spider, which is hot, and cover with a hot cover. When done loosen with a knife run around the edge and roll out upon a platter.

Ground meat may be added if desired.

Mrs. Markham.

Omelet for One.

1 egg, beaten separately. 1 tablespoonful butter.
 1 tablespoonful milk. Speek of salt.

Separate the egg and beat the white stiff. Add the milk to the slightly beaten egg yolk and fold in the white. Have the butter slightly browning in an omelet pan; pour in the mixture and allow it to become brown and puffy. Set in the oven to stiffen, or cover the pan with a lid, fold over, using the spatula knife and serve at once.

This is just enough for one person.

Emma Crabb.

Baked Eggs.

Grease muffin tins. Put a layer of bread crumbs on bottom, then break desired number of eggs, salt and sprinkle with more crumbs and cheese and lastly place pieces of butter on top. Bake until slightly brown and the eggs are set.

Mrs. S. J. Butts.

Creamed Eggs On Toast.

Boil hard the eggs. Cool, peel and cut lengthwise in halves. Toast slices of bread; butter and place on platter. Put the eggs on the toast, make a white sauce and pour over and serve hot.

Mrs. Cowgill.

Goldenrod Eggs.

2 hard boiled eggs. 4 slices toast.
 2 cups white sauce.

Prepare white sauce, add white of eggs chopped fine and pour over toast. Rub yolks through sieve and use as a garnish on top of sauce. Serve hot.

White Sauce.

2 cups milk. 2 tablespoons flour.
 2 tablespoons butter. 1 level teaspoon salt.

Scald milk in double boiler. Rub butter, flour and salt to paste and stir into hot milk. Cook twenty minutes.

Susan Dick.

A Nice Way to Cook Eggs.

Beat as many eggs as required, whites and yolks together, until creamy. Add 1 spoonful of cream or rich milk for each egg. Season with pepper and salt. Place in custard cups and bake in pan of water. Turn out and surround with macaroni, cooked either with tomatoes or cream and cheese. Creamed chipped beef or codfish is also nice served around the eggs. This makes a decorative and tasty dish and a change in the every day way of cooking eggs.

Miss A. L. Waite.

Poached Eggs.

Drop perfect eggs in a sufficient amount of boiling water to cover, do not allow them to boil; but let them steam until the white is jelly-like and the yolk entirely covered. Serve on toast.

Helen Beasley.

Eggs au Gratin.

Arrange dropped (poached) eggs on a shallow buttered dish. Sprinkle with grated cheese, cover each egg with cream gravy, then cover with bread crumbs and sprinkle with grated cheese. Brown in oven.

Mrs. M. S. Harrington.

BEVERAGES

1½ doz. oranges. 1 can grated pineapple.
 1½ doz. lemons. 1 box strawberries.

Make 25 cents worth of sugar into a syrup. Extract juice and boil rinds of oranges, and add water they were boiled in to the juice. Add juice of lemons, also the fruit. Sweeten with the syrup; then add water enough to make 3 gal.

Mrs. Wellhouse.

Fruit Punch.

Make a quart of strong tea as a foundation. Strain and let cool. Add the juice of six oranges and six lemons, one quart can of pineapples, one quart can of strawberries, and one gallon of water. Sweeten to taste, as the amount of sugar depends on the acidity of the juices.

Mrs. E. C. Wise.

How to Make Good Coffee.

To each cupful of cold water, add 1 teaspoonful of coffee. Then let it come to a boil and remove from fire.

Mrs. S. A. Crane.

Iced Lemonade.

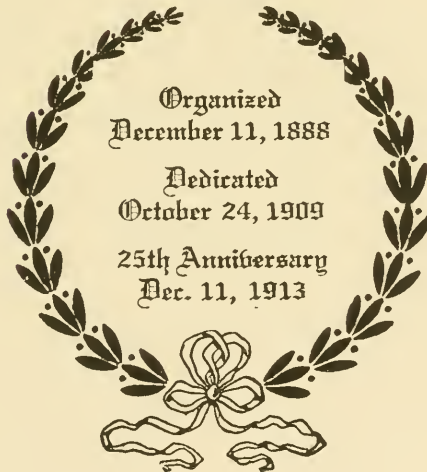
1 pound sugar. Juice of 4 lemons.
 1 quart of water.

Stir the sugar and water together, add the lemon juice, and freeze to the consistency of soft snow. Serve in lemonade glasses.

Dorothy Bradbury.

Central Congregational Church

Copeka, Kansas



Division No. 3.

Chairman, Mrs. C. B. Van Horn.

Mrs. M. C. Ackerman.	Mrs. Francis Lyman.
Mrs. Edwin Austin.	Mrs. D. L. McEachron.
Mrs. Chas. Bennett.	Mrs. H. L. Markham.
Mrs. S. J. Butts.	Miss Luella Miller.
Mrs. Edwin Brookins.	Miss Martha Moyer.
Mrs. Lucia O. Case.	Mrs. C. H. Nettles.
Mrs. A. G. Clark.	Mrs. Edward Parsons.
Mrs. J. E. Cope.	Mrs. Emma Pontious.
Mrs. Mary E. Cravens.	Mrs. Wm. Rickenbacker.
Mrs. Albert Darling.	Mrs. Ada Russell.
Miss Gertrude Diek.	Mrs. E. D. Schoenberger.
Mrs. Lutie Embleton.	Mrs. C. M. Sheldon.
Mrs. J. J. Fuller.	Mrs. W. A. Sloo.
Mrs. A. A. Goddard.	Miss Thora Spaulding.
Mrs. E. L. Gertz.	Mrs. H. L. Strohm.
Mrs. Geo. Grice.	Mrs. Emery Trull.
Mrs. D. C. Harbough.	Mrs. C. L. Traver.
Mrs. Minnie B. Hathaway.	Mrs. Frank Warren.
Mrs. Harry Hobson.	Mrs. H. H. Welty.
Mrs. C. L. Hughes.	Mrs. Louisa Watson.
Mrs. Carrie Johnson.	Mrs. Alice Wheeler.
Mrs. L. J. Kenney.	Mrs. L. D. Whittemore.
Mrs. Edgar Langstaff.	Mrs. Anna Wood.
Mrs. Aline Loper.	



DIVISION NO. 3



CHURCH DINING ROOM

The Central Congregational Church

Grew out of a colony from the First Congregational Church of Topeka. Fifty-four members voluntarily withdrew from the First Church to form the Central Church, which was formally recognized by the Church Council December 11, 1888.

By unanimous vote the Rev. Charles M. Sheldon was called December 8, 1888, to serve as pastor for one year. At the first annual meeting of the church Mr. Sheldon was called to be permanent pastor. Preaching services were first held in a hall near the corner of Huntoon and Lincoln streets, until June 23, 1889, when the first church building, erected at the corner of Huntoon and Buchanan streets, was occupied.

The Bowman Memorial Addition, the gift of Mrs. Eliza W. Bowman, in memory of her husband, Mr. T. B. Bowman, was dedicated November 21, 1897.

The church was remodeled and rededicated October 24, 1909.

Dr. Sheldon resigned as pastor of the church at the annual meeting in January, 1912, to go into effect June 1. On March 28 Rev. Roy B. Guild was unanimously called to be pastor. The first day of his ministry, Sunday, June 2, was the last day of Dr. Sheldon's, thus uniting the two pastorates, Dr. Sheldon to continue in the honorary position of minister-at-large.

On December 11, 1913, the church celebrated its Twenty-fifth Anniversary with appropriate ceremonies, the membership having grown from 54 to over 850.

Correct Way to Set a Table

Laying a Cover

The space, never less than twenty inches, and the necessary silver, glass and china for each guest, makes up a cover.

The silver should be placed one-half inch from, and at right angles to, the edge of the table.

Knives, forks and spoons are placed in order of their use, those first used on the outside, except the dinner knife and fork, mark the cover.

Knives at right, with cutting edge inward.

Spoons at the right of knives. Forks are placed at the left.

Butter-spreader in front of plate or on bread-butter plate.

If much silver is used, that for the salad and dessert courses may be placed on the serving dishes or placed at the covers before each course.

The Glass

Place at the tip of the knife, or to the right.

The Butter Plate, or Bread-and-Butter Plate

Usually omitted at formal dinners. When used is placed at the tip of the fork.

The Napkin

May be placed at the left of the plate with loose edges parallel to the edge of table, and to the forks. On the service plate.

The Service Plate

Used on formal occasions, is a large plate placed at each cover, on which the oyster and soup plates are set. Later it is exchanged for the plate on which the first hot course is served.

Salt and Peppers

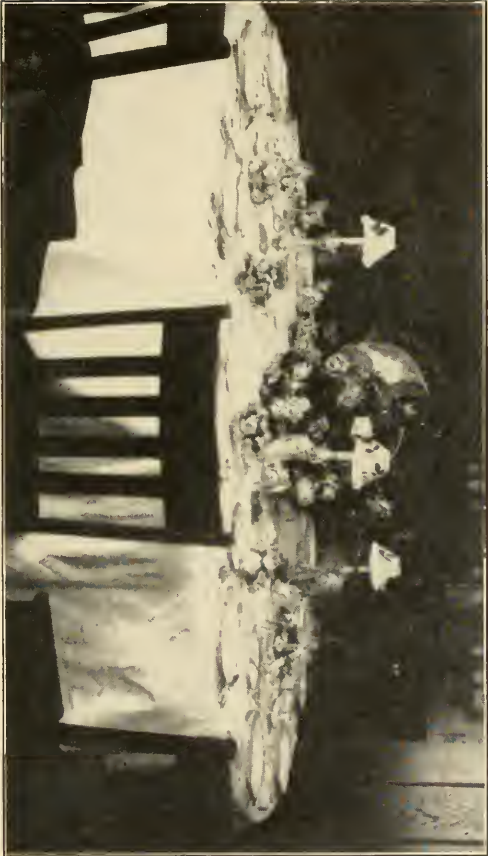
One pair should be allowed for each two covers. Otherwise place them at the corners.

Place Cards

If used, are placed on the napkins.

Chairs

Should be placed so that the front edge of the chair touches the edge of the cloth.



CORRECT WAY TO SET A TABLE
—MISS EDITH INGHAM

VEGETABLES

Chili.

2½ lbs. round steak. 5 large Japanese peppers.
 1 cupful chopped suet. Garlic, about 1 inch in diameter.
 2 cans solid packed tomatoes. 1 teaspoonful camena seed.
 5 large chili peppers.

Fry out the suet and put in steak ground fine; cook it through, but do not brown it. Strain tomatoes and add to the steak; salt well and let it simmer. Have the peppers cleaned of seeds and thoroughly dried in a warm oven, with the camena seed, and ground as fine as can be, which add to the steak and tomatoes; chop the garlic fine and add to the steak. Mix 2 or 3 tablespoonfuls of flour with a little water and add to the steak and tomatoes to make a stiff paste; set this aside in an earthen jar and keep cool and it is ready to serve at any time.

Have chili pink beans cooked tender; salted and set aside. To serve, for each plate take 1 tablespoonful of beans, 1 of paste and ½ cupful of water and heat. One can vary the amount of beans, paste and water to suit the taste.

Maud Spaulding.

Rice Pillau.

Take ½ cupful of rice to 2 level tablespoonfuls of butter. Cook the rice in the butter for 10 minutes; then add water or beef or chicken broth and cook until the kernels are soft in a double boiler.

Mary White Maynard,
 Bitlis, Turkey.

Stuffed Peppers.

Cut a slice from stem end of each pepper; remove seeds and parboil peppers 15 minutes. Pare and mince 3 large ripe tomatoes; add 1 cupful stale bread crumbs, 1 cupful cold minced chicken or ham, 1 small onion finely chopped, and salt to taste. If mixture is too stiff add a little water. This should fill 6 large peppers. Place peppers in pan of water and bake 15 minutes.

Anna M. O'Meara.

Phy Laph.—A Southern Dish.

Wash 1 cupful of rice. Put in a vessel a small piece of butter, heat it until it begins to brown; put in the rice and stir until it browns evenly. Add 1 qt. of tomatoes and cook slowly until the rice begins to swell, then add a little paprika or a piece of red pepper, 1 teaspoonful of salt, 1 small onion cut fine, 1 tablespoonful of butter, 1 tablespoonful of sugar and if desired a cupful of chopped meat of any kind to suit the taste. Cook slowly and add water if needed to bring the rice out perfectly about 1 hour. Other seasoning can be used.

Mrs. E. B. Merriam.

Okra Sauted.

Place in a granite sauce pan 2 tablespoonfuls of butter, a medium sized onion, a medium sized green pepper, both minced fine, and stir over the fire until a golden brown; then add 3 large tomatoes, peeled and cut into pieces, 3 tablespoonfuls of spanish or some other pepper sauce; salt to taste and add 1 quart of young tender okra cut in slices. Cover the sauce pan and simmer gently for $\frac{1}{2}$ hour. Turn out on a hot dish and serve.

Mary E. Grubbs.

Potatoes Au Gratin.

1 pt. cold boiled potatoes cut in dice. Make cream sauce with 2 level tablespoonfuls butter, 2 level tablespoonfuls flour and 1 cupful milk and salt and pepper. Add $\frac{1}{2}$ to $\frac{3}{4}$ cupful of yellow cheese, grated, and stir over hot water until cheese is dissolved. Put alternate layers of potatoes and sauce in baking dish and cover the top layer of sauce with buttered bread crumbs. Brown in quick oven.

Mrs. Beasley.

Baked Cabbage.

Boil a firm white cabbage 15 minutes; change the water and continue boiling until tender; strain and set aside until cold; then chop fine, add 2 eggs, 1 tablespoonful of butter, 3 tablespoonfuls of cream, pepper and salt. Stir all together and bake in a buttered dish until brown.

Mrs. J. B. Steele.

Asparagus on Toast with Butter Sauce.

Place asparagus in a pan of boiling water with some salt and a tiny bit of soda. While it is cooking toast desired amount of bread and prepare the following :

2 tablespoonfuls of butter. 1 cupful of hot milk.
1 tablespoonful of flour. Salt and pepper.

Cook until smooth and creamy. When asparagus is done dip toast in boiling water; place on hot dish and arrange asparagus over it and pour over sauce. Serve at once.

Lulu McKee.

To Cook String Beans.

1 quart beans thoroughly washed and broken in short pieces. Put in sauce pan piece of butter the size of an egg. Heat very hot; pour in beans; sprinkle with salt and cover down very tightly. Watch carefully, adding a very little water now and then to keep from burning. When very tender, add 2 cupfuls of cream or milk; let come to a boil and set on back of the stove to keep hot until time to serve. Beans will cook in this way in half the time usually required, and have a more delicate flavor than when cooked with meat.

Miss A. L. Waite.

Cauliflower a la Parmesan.

Place hot cooked cauliflower in a baking dish. Pour over it 1 cupful of cream sauce. Then sprinkle grated cheese and bread crumbs over the top. Place in the oven till the bread crumbs are browned and the cheese melted.

Ruth Kaster.

Egg Baked in Tomato.

Cut a slice from the stem end of tomatoes. Scrape out pulp and slip egg into the cavity; sprinkle with salt and pepper; replace cover; place in ramekin and bake until egg is firm.

Anna Main.

Scalloped Cabbage.

Cut one-half medium-sized cabbage into small pieces, and boil in uncovered kettle until tender, changing water frequently. Drain, and add white sauce. Place in baking dish, and cover with buttered bread crumbs. Brown in moderate oven.

White sauce for the above:

2 tablespoonfuls butter.	1½ cups milk.
3 tablespoonfuls flour.	Salt to taste.

Melt butter, add flour and salt, mix thoroughly, then add all the milk at once. Place on fire, stirring constantly. Cook until thick and smooth.

Helen Ruth Coe.

Stuffed Tomatoes.

Have ready buttered a small granite or aluminum pan. Scoop the centers from eight medium sized tomatoes into a chopping bowl, add any remnants of cold meat, enough to fill a teacup when chopped. Chicken and ham make the most delicious combination—but any meat will do, only you must have a little bit of ham for flavor. Chop with the tomato. Make about a quart of sauce, the foundation may be part water with the addition of any kind of stock. Thicken and flavor **carefully** (everything depends on the care you exercise in making your sauce) with “Kitchen Bouquet” salt and pepper. In the spring the addition of a few cooked string beans or asparagus tips, carefully softened and mixed with the sauce, is a great improvement. While this is on the stove add the contents of chopping bowl, cook a few moments, then fill the tomatoes already placed in the buttered pan, and pour the rest of the sauce around them. Cook about half an hour in a slow oven, or on the top of the stove fifteen minutes by covering and watching carefully to avoid burning. Bread crumbs may be placed on the top and the whole browned. This makes a very satisfactory meat course for a family of six.

Mrs. Ralph H. Gaw.

Baked Tomatoes.

Stuff tomatoes with shredded salmon and bread crumbs well seasoned and bake.

Eleanor E. Hand.

Corn Oysters.

1 can corn.

Salt and pepper to taste.

2 eggs.

Beat eggs and mix with corn; add seasoning; drop by spoonfuls on slightly greased griddle and bake until brown.

Edna McCray.

Corn Chowder.

Four medium sized potatoes, peeled and diced and boil until done with 1 onion. Leave about 1 pt. of water on potatoes. While they are cooking fry 4 or 5 slices of smoked bacon. Add meat and bacon grease to the potatoes, also 1 can of corn and season with salt and pepper. Let the corn heat through and serve hot.

Mildred Joss.

Scalloped Egg Plant.

Peel a large sized egg plant and cut into slices. Cook in boiling salted water until tender—at least half an hour. Drain off the liquid, place in a bowl, add three large teaspoonfuls of butter, salt and pepper; beat with a spoon till all is a smooth paste. Have ready a buttered granite pan and bread crumbs, proceed as for scalloped oysters, a layer of crumbs, a thin layer of egg plant, seasoning and repeat until all the egg plant is used. Pour over a cup or more—according to the amount of scallop now prepared, of good stock. Bake slowly half an hour, then brown top. Makes enough for six, and if carefully prepared is an almost perfect substitute for scalloped oysters.

Gladys Gaw.

Sweet Potato Pone.

4 cups hot mashed sweet potato. 1 tablespoonful ginger.

1 cup of milk.

1 orange, juice and rind. (You

 $\frac{1}{2}$ cup of rich sweet cream or

can use a lemon instead by

 $\frac{1}{2}$ cup butter.

adding more sugar.

1 scant cup granulated sugar. $\frac{1}{4}$ teaspoonful salt.

Beat all together hard and until perfectly mixed. Place in buttered pudding dish and bake slowly one hour.

Frances Gaw.

Corn Fritters.

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| 1½ pints buttermilk. | ½ teaspoonful salt. |
| 1 cupful cooked rice, or 1½
cans corn. | 2 teaspoonfuls baking powder in
flour enough to make a stiff
batter. |
| 2 eggs. | |
| 1½ teaspoonfuls soda. | |

Drop by spoonfuls in hot fat and fry.

Mrs. A. C. McCray.

Corn Fritters.

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| 1 can of sweet corn. | 1 cupful sweet milk. |
| 10 tablespoonfuls flour. | 2 eggs. |
| 1 tablespoonful of baking powder. | 1 tablespoonful melted butter. |
| | Salt to taste. |

Stir smooth and fry in hot lard by the spoonful.

Louise Burt.

Stuffed Onions.

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| 8 spanish onions. | Third cupful melted butter. |
| 1 cupful bread crumbs. | 1 tablespoonful chopped parsley. |
| ½ teaspoonful salt. | 1 beaten egg or 2 yolks. |
| 1 cupful nuts. | 1 cupful white sauce (2 to 1). |
| Speck of pepper. | |

Peel onions and let cook in boiling water about an hour. Remove and when cool, remove center, leaving outside layer intact. Chop the portion removed and the nuts fine; mix with bread crumbs, butter, salt, pepper, parsley and egg. Sprinkle inside of case with salt and fill with mixture. Set in souffle dish and bake ¼ hour; basting often with butter. Serve with cream sauce.

Nealie Harbaugh Stoltz.

Pie Crust.

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| 1 cupful flour. | Small pinch of baking powder. |
| 1 heaping tablespoonful lard. | Moisten with water. |
| 1 teaspoonful salt. | |

Crust enough for 1 pie. This never fails.

Mrs. Charles Adams.

Spaghetti.

1 lb. round steak.	Grind—
Small piece of suet.	Add—
1 good sized onion.	1 can of tomatoes
1 good sized carrot.	Salt and pepper.

Boil slowly one and one-half hours. Cook one package of spaghetti in salt water, drain and mix. Cheese if desired.

Elizabeth F. Rees.

Casserole of Rice and Meat.

1 cupful ric.	Few drops onion juice.
2 cupfuls cooked meat.	1 teaspoonful chopped green peppers.
¼ cupful crumbs.	1 teaspoonful lemon juice.
1 eggs.	About ¼ cupful tomato juice, sauce, stock or water to moisten.
1 teaspoonful salt.	
¼ teaspoonful pepper.	
Speet of cayenne pepper.	
¼ teaspoonful celery salt.	

Cook rice, chop meat fine and add all other ingredients, mixing well. Line a casserole with rice 1 inch thick and fill the the center with the meat mixture. Cover well with rice. Steam or bake from 3 0to 45 min. Serve hot with tomato sauce.

Tomato Sauce.

Make a 2 to 1 sauce, using for liquid ½ strained tomato juice and ½ hot water. Season well.

Ruth Harbaugh.

Potato Puff.

Take 2 cupfuls of cold mashed potato and stir into it 2 table-spoonfuls of melted butter, beating to white cream before adding anything else; then put with this 2 eggs whipped very light and a teacup of cream or milk, salting to taste. Beat all well, pour into a deep dish and bake in a quiek oven until nicely browned. If prop-erly mixed it will come out of oven light and puffy.

Elsie Burt.

Baked Beans with Tomatoes.

- 1 qt. navy beans, soaked over 1/2 lb. can beef.
 night. 1 large onion.
- 1 qt. tomatoes. Salt, pepper and a small amount
 1/2 lb. salt pork. of syrup or molasses.
- 1/2 lb. pork chops.

Boil beans until skin cracks, pour off water, strain tomatoes. Put in bean pot or baking dish 1/2 the beans; then add meats with onion in center (leave it whole and remove before serving). Season; pour the strained tomato with enough water to cover; start to boiling; then bake in slow oven several hours.

Mrs. J. E. Kirkpatrick.

Potatoes. O'Brien.

- 1 quart chopped cooked potatoes. 2 tablespoonfuls finely chopped
 1 tablespoonful finely chopped pimento.
 onion. Salt and pepper.
- 1 tablespoonful finely chopped
 parsley.

Melt 3 tablespoonfuls butter; mix with potatoes and cook for 15 minutes, stirring occasionally.

Mrs. Traver.

PIES

Hot Water Pie Crust.

Use level measures :

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| 1 cupful flour. | Third teaspoonful baking powder. |
| 6 tablespoonfuls lard. | Third teaspoonful salt. |
| 3 tablespoonfuls boiling water. | |

Sift baking powder and salt with flour, then mix lard in thoroughly. Stir water in and set away to cool before rolling out. No care has to be taken to have things cold and the crust is always tender and short.

Corinne Peers.

Crust.

1 cupful of flour, a little salt, 2 tablespoonfuls of shortening (I use lard), and mix with cold water. Don't handle much after rolled out, pick the crust well and bake separately. After baked put in filling and cover with the beaten whites of eggs sweetened with one tablespoonful of sugar. Put in the oven to brown.

Mince Meat.

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| 3 bowls of meat. | 2 tablespoonfuls each of cinna- |
| 5 bowls of apples. | mon, nutmeg and cloves. |
| 1 bowl of molasses. | 1 tablespoonful each of salt and |
| 2 bowls of vinegar, slightly re- | black pepper. |
| duced if very strong. | 3 lemons, grate in the outside and |
| 1 bowl of suet or butter. | squeeze in juice. |
| 2 bowls of raisins. | ½ lb. citron cut very thin. |
| 5 bowls of sugar. | |

Add all but meat and spices and boil until raisins are tender, then add spices and meat. If suet is used scald it. This makes a large quantity, but it is very nice and keeps well. Fruit juice adds to the flavor.

Mrs. G. M. Blair.

Lemon Pie Filling.

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| 1 lemon. | 1 cupful of hot water. |
| 1 cupful of sugar. | 2 heaping tablespoonfuls flour. |
| 2 eggs. | A small piece of butter. |

Mix the grated rind and juice of lemon, sugar and flour together. Add the yolks of eggs beaten, butter and hot water. Put in a double boiler and cook until it thickens.

Mrs. S. C. Kersey.

Lemon Pie.

Mix together 1 heaping tablespoonful flour with $\frac{3}{4}$ cupful of sugar, gradually stir into this mixture 1 cupful water. Beat yolk of 1 egg in a cup, then add water until cup is full. Stir all together, add a pinch of salt and boil for several minutes, stirring all the time. Add juice of 1 lemon just as you take it from the fire. Fill the baked crust with this filling, which should be rather thin, and frost with a meringue made of the white of the egg and sugar. Season meringue slightly with lemon extract.

Elma A. Burkett.

Chocolate Pie.

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| 2 tablespoonfuls of grated
chocolate. | 1 tablespoonful of butter. |
| 3 tablespoonfuls of flour. | 1 cupful of sugar. |
| $\frac{1}{2}$ teaspoonful of salt. | 2 eggs |
| | 2 pints water. |

Mix flour, sugar and chocolate together, then add the water with the other ingredients. Boil until thick. Save whites of eggs for frosting.

Jessie M. Smith.

Chocolate Pie.

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| 1 cupful of milk. | 4 eggs. |
| 1 cupful of sugar. | $\frac{1}{2}$ square of chocolate. |
| 1 tablespoonful cornstarch. | |

Mix and cook in a custard kettle until thick. Line 2 pie tins with crust and when baked fill with the custard, add the beaten whites of eggs, sweeten to taste and spread on top of pies. Put in the oven until a golden brown.

Mrs. Clark Berry.

Denver Exposition Pumpkin Pie.

1 pt. stewed pumpkin.	2 cupfuls sugar.
3 eggs beaten separately.	1 pt. of milk.
1 tablespoonful of butter.	1 teaspoonful salt.
1½ teaspoonfuls of ginger.	1 teaspoonful of vanilla.
1 teaspoonful cinnamon.	½ of grated nutmeg.

Add whites of egg, well beaten the last thing. This makes 2 pies.

Mrs. Kate Ott.

Caramel Pie.

Put two-thirds of a cupful of brown sugar and 1 tablespoonful of butter on back of stove, or on a slow gas burner over asbestos mat. Mix yolks of 2 eggs, 2 tablespoonfuls cornstarch and 1½ cupfuls milk and pour into sugar and butter when melted. Cook until it thickens and then pour into a baked crust and frost with whites of eggs.

Anna Heartburg.

Caramel Pie.

2 cupfuls of milk.	1½ cupfuls of butter.
1½ cupfuls of sugar.	5 eggs.
4 tablespoonfuls of flour.	

Brown half of the sugar, have milk hot and stir in the browned sugar. Add the butter and flour, beaten yolks of eggs and the remainder of sugar. Cook until thick. Use whites of eggs for meringue. This makes 2 pies.

Mrs. M. A. Sargent.

Sour Cream Pie.

1 cupful of sour cream.	½ cupful of chopped raisins.
1 cupful of sugar.	¼ teaspoonful of cloves.
3 eggs (leaving out whites of 2).	½ teaspoonful of cinnamon.

Bake with an under crust only. Beat the whites of eggs and add two tablespoonfuls of sugar. Spread over the top of the pie and return to the oven to brown.

Mrs. J. P. Clawsey.

Cream Pie.

1 pint new milk.	Folks of 2 eggs.
½ cupful sugar.	Pinch of salt.
1 heaping tablespoonful corn- starch.	1 teaspoonful lemon extract.

Mix cornstarch in a little cold milk; add sugar, salt and beaten egg. Put the remainder of milk in stove and when boiling hot stir in the other ingredients and boil together until it thickens. Add the flavor after taking from the stove. Have 2 crusts baked and put in the cream as soon as it is done.

Frosting.

Beat whites of 2 eggs, add tablespoonful of sugar, spread on pie and brown in oven 2 or 3 minutes.

Mrs. Martha A. Collins.

Cream Pie.

1 pt. of milk.	1 tablespoonful of flour.
3 tablespoonfuls of sugar.	1 egg and yolk of another.

Beat eggs, sugar and flour together. Let milk get boiling hot, then pour in the beaten parts and stir until thick. When partly cool flavor as you wish, pour in a baked crust and spread the beaten white on top and brown.

Mrs. J. N. Porter.

Custard Pie.

2 eggs.	1 teaspoonful of flour.
½ cupful of sugar.	Nutmeg and vanilla to taste.
1 pt. of milk.	

Dissolve flour in a little cold milk; add to the heated milk and stir until it thickens. Add sugar and eggs thoroughly whipped and stir into the milk. Pour the mixture into a deep shell and bake slowly until the custard can be cut with a silver knife. The stiffly beaten whites of 2 eggs sweetened with 1 tablespoonful of sugar. Spread over the top and brown in the oven.

Mrs. J. R. Sargent.

Cream Filling.

For pie or puffs.

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| 1 pt. milk. | 1 tablespoonful corn starch dis- |
| 2 eggs. | solved in a little water. |
| ½ cupful sugar. | |

Place milk in double boiler, add sugar; when it reaches boiling point add cornstarch. Cook until clear, add beaten eggs; stir a few minutes and remove from fire.

Annie Laurie McKee.

Grape Pie.

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| 1 full cup of grapes seeded. | 1 heaping tablespoonful flour. |
| 1 egg well beaten. | A small piece of butter. |
| 1 cupful sugar. | |

Mix like cake batter and add grapes last and bake with two crusts.

Mrs. H. H. Welty.

Cocoanut Pie.

Yolks of 3 eggs and white of 1, beaten with 1 cupful sugar. Mix 1 tablespoonful of flour with a little water and add to beaten eggs and sugar. Add ½ cupful of cocoanut (grated) and 1 large cupful of boiling water and boil thoroughly. Put this in a previously baked pie shell. Beat the whites of 2 eggs and add to them 2 tablespoonfuls sugar and 2 tablespoonfuls cocoanut. Spread on top of pie and brown in the oven. Serve cold.

E. V. Godard.

Quick Cream Cookies.

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| 1 cupful sour cream. | 1 level teaspoonful soda. |
| 1 cupful sugar. | 1 level teaspoonful salt. |
| 1 egg. | Flavoring. |
| 2½ cupfuls flour. | |

Drop with teaspoon on well buttered pans, pat down and sprinkle sugar on each. Also half nut meat on each.

Allison B. Shaver.

Mock Cherry Pie.

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| 2 cups of cranberries, chopped. | 1 cup of water. |
| 1 cup of raisins, chopped. | 2 tablespoons of flour. |
| 2 cups of sugar. | 2 teaspoons of vanilla. |

Stir all together and bake in short crusts. Will make two pies.

Viola Brehm.

CAKES AND COOKIES

Coffee Cookies.

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|---------------------------------------|--------------------------------|
| 1 cupful New Orleans molasses. | 2 level teaspoonfuls cinnamon. |
| 1 cupful sugar. | 1 level tablespoonful soda. |
| $\frac{1}{2}$ cupful lard. | 1 teaspoonful salt. |
| $\frac{1}{2}$ cupful coffee or water. | 1 teaspoonful baking powder. |
| 1 level teaspoonful ginger. | |

Cream lard and sugar. Add molasses and spices and salt. Sift baking powder into flour. Stir soda into the coffee, and add to the batter, alternating flour and water. Add sufficient flour to roll out; bake in quick oven.

Mrs. P. B. Lee.

Nut Cookies.

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| $1\frac{1}{2}$ cupfuls sugar. | 1 teaspoonful cinnamon. |
| $\frac{1}{2}$ cupful of butter. | 1 coffee cupful of seedless raisins, chopped. |
| 2 eggs. | |
| $\frac{1}{2}$ cupful of boiling water. | 1 coffee cupful of English walnuts, chopped. |
| 3 cupfuls flour, sifted with 1
teaspoonful of soda. | |

Drop on buttered pans by the teaspoonfuls, about an inch apart. Bake in a moderate oven.

Mrs. Grant.

Oatmeal Cookies.

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| 1 cupful brown sugar. | 6 tablespoonfuls milk or more. |
| $\frac{1}{2}$ cupful butter. | $\frac{1}{2}$ tablespoonful cinnamon. |
| 2 eggs. | 1 teaspoonful soda. |
| 2 cupfuls oatflake. | 1 teaspoonful salt. |
| $1\frac{1}{2}$ cupfuls flour. | 1 cup raisins and nuts if desired. |

Drop small spoonfuls of thick batter in buttered pans and bake slowly.

Mrs. A. E. True.

Ginger Cookies.

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| 1 cupful New Orleans molasses. | 1 tablespoonful ginger. |
| 1 cupful sugar. | 1 tablespoonful soda dissolved |
| 2 eggs. | in 1 tablespoonful vinegar. |
| 1 cupful butter (scant). | 6 cupfuls flour. |

Winifred Traver.

Cookies.

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| 1 cupful molasses. | 2 teaspoonfuls soda. |
| 1 cupful sugar. | 1 cup hot water. |
| 1 cupful lard or butter. | 1 egg. |
| 2 teaspoonfuls soda. | 1 teaspoonful ginger, cinnamon |
| 1 cup hot water. | and cloves. |

Mrs. W. S. Glover.

Rocks.

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| 1½ cupfuls brown sugar. | 1 cupful nuts chopped. |
| 1 cupful butter. | Pinch of salt. |
| 3 eggs. | 1 teaspoonful vanilla. |
| 1½ cupfuls chopped raisins | 1½ teaspoonfuls baking powder. |
| dusted with flour. | 2½ cupfuls flour. |
| 1 cupful milk. | |

Drop teaspoonful on greased pan. Bake in moderate oven.

May Reynolds.

Cocoanut Macaroons.

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|------------------------------|---------------------------------|
| Whites of 3 eggs beaten very | 2 large tablespoonfuls flour. |
| stiff. | 1 ten cent package of cocoanut. |
| 1 cupful granulated sugar. | |

Stir well, drop from teaspoon on bottom of well greased dripping pan. Bake in moderate oven.

Mrs. W. C. Loucks.

Graham Crackers.

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| 1 quart graham flour. | ¾ cupful sweet milk. |
| 1 teaspoon soda. | Two-thirds cupful butter, or part |
| 1½ cupfuls sugar. | butter and part lard. |

Roll thin and bake in a hot oven.

Florence R. White.



DR. SHELDON'S RESIDENCE, SHOWING STUDY TO THE RIGHT



DIVISION NO. 4

Division No. 4.

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Mrs. Geo. Beach.	Mrs. C. S. McGuire.
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Mrs. G. B. Camp.	Mrs. C. H. Morrison.
Mrs. S. A. Crane.	Mrs. E. B. Merriam.
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Mrs. Frank Daniels.	Mrs. J. W. Nelson.
Mrs. M. G. Dean.	Miss Vina Ott.
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Mrs. Walter Glover.	Mrs. G. G. Reinger.
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Mrs. J. E. Ingham.	Mrs. L. W. Timberlake.
Mrs. Silas T. Joy.	Mrs. Katherine Turner.
Mrs. L. M. Jones.	Mrs. Wm. Weir.
Mrs. Rad Lee.	Mrs. L. F. White.
Mrs. J. T. Lovewell.	Mrs. E. C. Wise.
Mrs. John Lyman.	Miss Jessie Dean.



DIVISION NO. 2 WITH THE OFFICERS OF THE WOMAN'S SOCIETY

Children's Cup Cake.

1 cupful sugar. 2 teaspoonfuls baking powder.
 1½ cupfuls flour, sifted with

Break 2 eggs in a cup and fill cup with milk, beat well and mix with first part, beat all together five minutes. This makes fifteen cakes, baked in gem pans.

Mrs. W. J. Rickenbacker.

Date Wafers.

1 lb. dates. ½ cup water.
 1 cup sugar. 1 teaspoonful soda dissolved in
 a little water.
 1½ cups water. 1 cupful butter.
 Cook to a paste. 1 cupful light brown sugar.
 2½ cups oatmeal.
 2½ cups flour.

Cream butter and add sugar. Add soda and water; then add flour and oatmeal and beat thoroughly. Roll out thin and spread one-half with date paste. Cover with remaining dough and cut in strips three inches long and one and one-half inches wide. Bake in a hot oven.

Dorothy Heartburg.

Barnacles.

2 cupfuls raisins. ½ cupful sugar.
 1 lemon.

Roll crust thin and cut with a good sized coffee can lid. Put one teaspoonful of filling to one side of circle. Fold other half back and pinch edges together well. These are excellent for lunches.

Faye Hathaway.

Fruit Snaps.

½ cupful butter. 1 cupful chopped raisins.
 1½ cupfuls sugar. ½ cupful chopped nut meats.
 ½ cupful molasses. 1 teaspoonful each of soda,
 3 eggs. cinnamon, cloves and ginger.

Stir in a scant quart of flour; make dough in balls size of walnut; place two inches apart in pan. Do not bake too quickly. May add three tablespoonfuls strong coffee.

Mrs. J. H. Johnston.

Brides Cake.

Whites of 16 eggs.
1 lb. sugar.
12 oz. flour.

8 oz. butter.
Beat the eggs and add with flour.
Flavor with lemon.

Mrs. Frank Eckert.

White Cake.

$\frac{3}{4}$ cupful cottolene.
Scant 2 cupfuls sugar.
2 cupfuls flour.
1 cupful sweet milk.

1 cupful cornstarch.
2 teaspoonfuls baking powder.
Whites of 8 eggs.

Cream cottolene and sugar until it is white and frothy. Add corn starch, flour and baking powder together and sift thoroughly and add alternately with the milk. Add flavoring and whites of eggs beaten to a stiff froth. Bake in layers or in a loaf.

Mrs. C. A. Sproul.

White Fruit Cake.

$\frac{3}{4}$ cupful butter.
 $1\frac{1}{2}$ cupfuls sugar.
3 eggs.
 $2\frac{1}{2}$ cupfuls flour.
2 teaspoonfuls baking powder.
 $\frac{1}{2}$ cupful milk.

1 lb. raisins.
1 lb. currants.
1 cupful mixed candied peel.
One-third of a grated nutmeg.
1 cupful chopped walnuts.

Beat butter and sugar to a cream and add beaten yolks of eggs, then fruit, milk, flour and baking powder. Lastly fold in stiffened beaten whites of eggs and bake in a moderate oven $\frac{3}{4}$ of an hour.

E. A. Smith.

Plain White Cake.

$1\frac{1}{2}$ cupfuls sugar.
Two-thirds cupful butter.
1 cupful milk.

2 cupfuls flour.
2 teaspoonfuls baking powder.
Whites of 3 eggs.

Cream butter and sugar; add milk, then flour and baking powder. Lastly eggs well beaten, flavor. Use any filling.

Maude Green.

White Feather Cake.

$\frac{1}{4}$ cupful butter.	1 teaspoonful vanilla.
1 cupful sugar.	$1\frac{1}{2}$ cupfuls flour.
Beaten together to a cream.	$1\frac{1}{2}$ teaspoonfuls baking powder.
Add beaten yolks of 2 eggs and $\frac{3}{4}$ cupful milk.	Lastly beaten whites of 2 eggs.
Mix and bake.	

Mrs. H. L. Strohm.

Angel Food Cake (Original).

Whites of 11 large or 12 small eggs.	2 heaping tablespoonfuls corn- starch.
$1\frac{1}{2}$ cupfuls sugar.	1 teaspoonful cream tartar.
Four-fifths cupful flour.	1 teaspoonful vanilla.
	1 pinch of salt.

Get cake pan, two papers and all ingredients on table before commencing, as there should be no stopping work after beginning the cake. First sift sugar 5 times and put it in a dish, then sift flour, cornstarch and cream of tartar 5 times, put it in the sieve. Take a wire spoon egg whip, and beat the eggs with salt added until they begin to turn white, do not beat them until stiff by any means. Have a lot of large bubbles in the eggs. Now sprinkle in sugar slowly beating rapidly while putting it in. Add vanilla and then add the flour from the sieve by shaking it just hard enough to make a show of flour on the eggs. Now instead of beating, gently fold in the flour by bringing the egg whip up through the eggs and over them, letting the whip turn in the hand. Do this just as slowly as you can always having a film of flour before each fold. This is what makes the grain of the cake. The slower the flour is added the better the cake, but no stop must be made. Pour in pan and bake in slow oven 45 to 50 minutes. Invert to cool.

Mrs. Charles Joss.

One Egg Cake.

1 egg.	2 cups flour.
1 cupful sugar.	2 teaspoonfuls baking powder.
1 tablespoonful butter.	Flavor to taste.
Two-thirds cupful sweet milk	

Carrie B. Sherman.

A Good Eggless Cake.

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| $\frac{1}{2}$ cupful molasses. | 1 teaspoonful cinnamon. |
| $\frac{1}{2}$ cupful sugar. | $\frac{1}{2}$ teaspoonful nutmeg. |
| Shortening size of an egg. | $\frac{1}{2}$ teaspoonful cloves. |
| 2 cupfuls flour. | 1 cupful raisins. |
| 1 teaspoonful soda, dissolved in
two-thirds cup of cold coffee. | |
| If too thin add a little flour. | |

Mrs. Edgar Langstaff.

Mock Angel Food.

Set one cupful of milk into a dipper of boiling water and heat to boiling point. Into a sifter put 1 cupful of flour (no more), 1 cupful of sugar, three teaspoonfuls baking powder, pinch of salt; sift together 4 times; into this pour the cupful of boiling milk and stir smooth. Then put in the well beaten whites of 2 eggs. Do not stir or beat eggs into mixture. Fold them in carefully, drawing the spoon through mixture toward you, then shoving it back with the back of the spoon. Repeat this until the whites are evenly folded into batter. Do not grease tin nor flavor. Ice with sugar flavored with lemon or orange.

Gertrude Dick.

Cocoanut Cake.

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| Whites of 7 eggs. | $2\frac{1}{2}$ cupfuls flour. |
| 2 cupfuls sugar. | 3 teaspoonfuls baking powder. |
| $\frac{1}{2}$ cupful butter. | 1 cupful cocoanut soaked in sweet
milk 2 hours. |
| 1 cupful sweet milk. | |
| $\frac{1}{2}$ cupful corn starch. | |

Drain milk from cocoanut and use in cake.

Mrs. L. W. Timberlake.

Gold Cake.

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|-------------------------------|--|
| 1 cupful butter. | 4 eggs. |
| $1\frac{1}{2}$ cupfuls sugar. | 1 level teaspoonful of baking
powder. |
| $\frac{1}{2}$ cupful milk. | Flavor to taste. |
| 2 cupfuls flour. | |

Mrs. B. L. Seeley.

Burnt Sugar Cake.

Beat $\frac{1}{2}$ cupful butter to a cream. Add gradually $1\frac{1}{2}$ cupfuls sugar, the yolks of 2 eggs and 1 cupful water. Add 2 cupfuls flour and beat continuously for about 5 minutes, then add 3 teaspoonfuls burnt sugar, 1 teaspoonful vanilla and another $\frac{1}{2}$ cupful flour. Beat again thoroughly and then sift in carefully 2 teaspoonfuls baking powder and the well beaten whites of the eggs. Bake in 2 layers in a moderately quick oven.

Burnt Sugar Syrup.

Put $\frac{1}{2}$ cupful granulated sugar into an iron or granite sauce pan. Stir continuously over the fire until the sugar first softens, then melts and finally becomes liquid and throws off an intense smoke, it really must burn. Have ready $\frac{1}{2}$ cupful boiling water. Remove the sauce-pan a moment from the fire; throw in the water; stir rapidly and allow it to boil until you have a molasses like syrup. Bottle and put away for use. This is sufficient for 3 cakes.

Filling.

$1\frac{1}{2}$ cupfuls sugar. $\frac{1}{2}$ cupful water.

Place over the fire and stir until the sugar is dissolved and then boil quickly without stirring, until the syrup will spin a thread from the tine of a fork. Have ready beaten to a stiff froth the whites of 2 eggs, stir in gradually the boiling syrup and beat continuously until the icing is cool, then add $\frac{1}{2}$ teaspoonful vanilla and 2 teaspoonfuls burnt sugar.

Jessie Guild.

Burnt Sugar Cake.

$2\frac{1}{2}$ cupfuls flour.	1 teaspoonful vanilla.
$1\frac{1}{2}$ cupfuls white sugar.	1 cupful cold water.
2 rounded teaspoonfuls baking powder.	2 tablespoonfuls burnt sugar.
$\frac{1}{2}$ cupful butter.	Whites of 2 eggs beaten stiff.

Make a boiled frosting in which you put 2 tablespoonfuls of burnt sugar.

Burnt Sugar.

1 cupful brown sugar.

Stir sugar until melted into a foam. Set on back of stove and add 1 cupful of water, cook until a syrup.

Mrs. Oscar Booth.

Burnt Sugar Cake.

1½ cups sugar.	1 cup water.
½ cup butter.	1 teaspoonful vanilla.
2½ cups flour.	2 level teaspoons baking powder.
2 eggs.	3 teaspoons burnt sugar.

Cream the sugar and butter, add yolks of the eggs, and one cup of water, then two cups of flour and beat five minutes.

Add burnt sugar and vanilla and beat again, then add the baking powder mixed in ½ cup flour still beating. Then fold in the whites of two eggs. Bake in **very slow** oven.

Filling for Burnt Sugar Cake.

1½ cups sugar.	2 whites of eggs.
½ cup water.	1 teaspoon vanilla.
3 teaspoons burnt sugar.	

Boil until it threads. Whip whites of eggs, and pour the syrup over the beaten whites, beating until cool. Then add vanilla and burnt sugar.

To Burn Sugar.

Put ½ cup granulated sugar in a pan and stir over fire until sugar softens, then melts and smokes. **It really must burn.** Remove pan from fire, add ½ cup boiling water, stir rapidly. Put over fire and boil until the syrup is like molasses.

Mrs. H. M. Washburn.

Receipt for Prize Winning Cake.

Whites of 5 eggs.	One-third cupful cottolene.
1½ cupfuls fine granulated sugar.	1 teaspoonful vanilla and lemon mixed.
1 teaspoonful salt.	3 cupfuls Swansdown cake flour;
2 teaspoonfuls baking powder.	measure after sifting 5 times.

Cream cottolene, add sugar and salt and beat until very light. Add flavoring, then two tablespoonfuls of milk and 2 of flour and beat until all flour and milk are used. Beat in the stiffly beaten whites of eggs. Light the gas when the cake is placed in oven. Rather low temperature first half of baking, with increased heat toward last. This receipt makes a delicious loaf or layer cake.

Mrs. Chas. A. Kline.

Burnt Sugar Cake.

Beat $\frac{1}{2}$ cupful butter to a cream. Add gradually $1\frac{1}{2}$ cupfuls sugar, yolks of 2 eggs, 1 cupful water, 2 cupfuls flour. Beat for five minutes; add 3 teaspoonfuls burnt sugar, 3 teaspoonfuls vanilla and $\frac{1}{2}$ cupful flour. Beat again, then add 2 teaspoonfuls baking powder.

Burnt Sugar.

Put $\frac{1}{2}$ cupful sugar on fire until it becomes a liquid, and throws off an intense smoke. Remove from fire and add $\frac{1}{2}$ cupful boiling water, let boil until it becomes a syrup, then bottle and use to flavor icing.

Mary M. Reynolds.

Potato Caramel Cake.

Two-thirds cupful butter.	Sift flour and baking powder together three or four times to mix thoroughly.
2 cupfuls granulated sugar.	
Cream together.	
4 eggs (whites and yolks beaten separately).	1 cupful grated chocolate or 2 squares melted.
$\frac{1}{2}$ cupful sweet milk.	1 cupful English walnuts.
2 cupfuls flour.	1 teaspoonful each of cloves, cinnamon and nutmeg.
2 teaspoonsful baking powder.	1 cupful mashed potatoes, hot, unseasoned.

Bake in 2 or 3 layers and frost with boiled frosting.

Mrs. Frank Phipps.

Pork Cake.

One pound of fat salt pork, every particle of lean removed, chopped or ground so fine as to seem like lard; one pint of boiling water, poured over the pork and well stirred; one pound of raisins, whole or chopped, as one prefers; one half pound of citron, finely sliced; one and one-half cups of sugar; one cup of molasses, one teaspoon of cinnamon, cloves and alspice; one grated nutmeg; one teaspoonful of soda, and two of baking powder. Flour to make a stiff batter, bake in a moderate oven, till done.

Lucia O. Case.

English Walnut Cake.

1½ cupfuls sugar.	¼ lb. grated chocolate.
1 cupful fine cracker crumbs.	8 eggs.
½ cupful citron.	Vanilla flavoring.
½ cupful English walnuts (chopped rather fine).	

Mix yolks and sugar very light by thorough beating; add the melted chocolate and other ingredients and lastly the beaten whites. Do not bake too long as the eggs are all there is to cook. Use white icing.

Sallie Jeannie Peers.

Sponge Cake.

4 eggs.	½ cupful boiling water.
2 cupfuls flour.	1 teaspoonful baking powder.
2 cupfuls sugar.	Salt.
Rind of lemon.	

Separate egg and beat white to a stiff froth. Divide and add 1 cupful sugar to one half. Beat yolks with other cup sugar until very light. Add grated rind then boiling water. Next 1 cupful flour with baking powder. Then add white of egg, which has been mixed with sugar, other cup of flour, and lastly remaining egg white. Bake in moderate oven 30 minutes.

Clara Merle Beeman.

Mexican Cake.

Yolks of 9 eggs.	3 ounces flour.
Whites of 6 eggs.	3 ounces corn starch.
½ pound sugar.	3 ounces butter.
Vanilla extract.	

Beat yolks, sugar and flavor together. Beat up whites of eggs as for icing; then add to the above batter. Add flour, starch and butter (melted). Bake in 3 layers, in a medium oven for 15 minutes.

Icing.

½ lb. butter.	½ lb. powdered sugar.
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Cook it and spread on cake while warm. This is a very fine cake.

Mrs. E. L. Gertz.

Sultana Cake.

$\frac{1}{4}$ lb. butter.	1 teaspoonful baking powder.
$\frac{1}{4}$ lb. sugar.	$\frac{1}{4}$ lbs. sultanas.
3 eggs.	Peel of 2 oranges.
$\frac{1}{2}$ lb. flour.	Essence of lemon.

Cream the butter and sugar, beat in eggs one at a time. Clean and pick the sultanas and shred the peel, mix together the flour and baking powder, add the flour and fruit alternately to the mixture stirring them in lightly. Add flavoring and mix well. Bake 1 hour in moderate oven.

Mrs. Harry Hobson.

Orange Cake.

$\frac{3}{4}$ cup sugar.	1 cup flour.
3 egg yolks.	$1\frac{1}{2}$ teaspoons baking powder (level).
$\frac{1}{4}$ cup butter.	Rind of orange.
$\frac{1}{4}$ cup milk.	

Cream butter and sugar. Beat yolks, add rind of orange and some juice. Mix two together. Then add milk and flour.

Mrs. F. E. Sherman.

Dutch Apple Cake.

2 cupfuls pastry flour.	5 apples pared and cut into eighths.
2 teaspoonfuls baking powder.	
$\frac{1}{4}$ cupful butter.	$\frac{1}{4}$ cupful sugar.
1 egg.	1 tablespoonful cinnamon.
$\frac{3}{4}$ cupful milk.	$\frac{1}{4}$ cupful currants.

Sift together three times the flour, salt and baking powder. With the tips of the fingers work the butter into the flour mixture. Beat the eggs, add the milk and stir into dry ingredients. Spread the dough in a well buttered shallow pan. Press the sharp edges of the pieces of apple into the dough in parallel rows; sprinkle the whole with the currants, sugar and cinnamon mixed together. Bake in moderate oven. Serve hot with butter, as bread for supper, or with hard sauce as pudding.

Mrs. E. S. Sirois.

Orange Cake.

2 eggs beaten light.	$\frac{1}{2}$ cupful flour with 1 teaspoon-
1 cupful sugar.	ful baking powder.
$\frac{1}{2}$ cupful sifted flour.	1 spoonful flavoring.
	$\frac{1}{2}$ cupful boiling water.

Stir quickly. Two layers.

Icing.

2 cupfuls powdered sugar, 1 grated orange peel, juice enough to make the right thickness.

Harriet H. Reynolds.

General Directions for Spice Cakes.

Use sour milk when possible. $\frac{1}{2}$ teaspoonful soda for each cupful of sour milk used, for shortening use butter, drippings of lard half and half.

Mixing—Blend and warm molasses, sugar and shortening. Dissolve the soda and salt in a little of the milk or water. When much butter is used omit the salt. Sift the flour several times with the spices. Now beat the eggs very light and mix all together quickly. Get into the oven with all possible speed. Bake in sheets, loaves or cups.

Mrs. Geo. C. Beach.

Dutch Apple Pie.

1 pint flour.	$\frac{1}{4}$ cup butter.
2 teaspoons baking powder.	1 scant cup milk.
1 teaspoon salt.	2 eggs.
2 tablespoons sugar.	4 tart apples.

Mix dry ingredients together. Rub in the butter. Beat eggs light and add them to milk. Stir eggs and milk into the dry ingredients. Spread the dough about one-half inch thick in a flat pan. Core, pare and cut the apples into eighths. Lay them on top of the batter thin edge down. Sprinkle with sugar and cinnamon. Bake about thirty minutes. Serve with cream. Good hot or cold.

Mrs. L. D. Whittemore.

Coffee Cake.

1 cupful coffee.	$\frac{1}{2}$ nutmeg.
1 cupful butter.	$\frac{1}{2}$ teaspoonful cloves.
1 cupful sugar.	$\frac{1}{2}$ teaspoonful cinnamon.
1 cupful molasses.	1 lb. raisins.
3 cupfuls flour.	1 tablespoon soda.
1 egg.	

Mrs. J. C. Holman.

German Coffee Cake.

$\frac{1}{2}$ cake yeast foam soaked in 1 $\frac{1}{2}$ cupful sugar. Beat well.
pint of warm potato water.

Set over night in a warm place. In the morning add 1 pint of flour, beat well, keep warm until light, then add 1 cupful sugar, $\frac{3}{4}$ cupful of any kind of shortening, 1 level teaspoonful of nutmeg, 1 level tablespoonful salt and 1 or 2 eggs. Then add $\frac{1}{2}$ cupful seeded raisins and beat well. Add flour enough to make stiff as for light rolls. Keep warm till light. Roll out 1 inch thick, let rise in well greased pans until light, cover top with butter or cream, sugar and cinnamon. Bake 10 min.

Mrs. Henrietta Rickenbacker.

Coffee Cake.

1 pt. lukewarm milk.	$\frac{1}{2}$ teaspoonful salt.
2 cupfuls flour.	1 cake compressed yeast.

Put flour in bowl, add salt and yeast dissolved in $\frac{1}{2}$ cupful warm water, beat a little, add milk, beat longer and cover bowl and let stand for one hour. Then add $1\frac{1}{2}$ cupfuls or 2 cupfuls sugar, 4 eggs well beaten, 1 tablespoonful melted butter, 2 cupfuls seeded raisins and 4 scant cupfuls flour. Stir all well and long and leave to rise 4 hours or all night. Then spread the batter very thinly on the bottom of buttered pans, painting the tops with melted butter, sugar, cinnamon and finely ground nuts. Let your pans stand covered for 2 hours before baking $\frac{1}{2}$ hour in slow oven.

Mrs. C. B. Van Horn.

Coffee Cake (American).

½ cupful butter (seant)	Salt.
1 cupful sugar.	2 cupfuls flour.
2 eggs (beaten together).	2 rounded teaspoonfuls baking powder.
1 cupful clear, cold coffee, or milk.	

Mix in order given and bake about ½ hour.

Mrs. F. K. Sanders.

Apple Sauce Cake.

1 cupful sugar.	¼ nutmeg.
1½ cupfuls apple sauce.	½ teaspoonful of different spices.
½ cupful lard.	¼ teaspoonful salt.
2 cupfuls flour.	1 teaspoonful soda.
½ package raisins.	½ teaspoonful baking powder.
½ package currants.	

Mrs. D. C. Harbaugh.

Pine Apple Cake.

Whites of 6 eggs.	½ cupful butter.
1 cupful milk.	2 teaspoonfuls baking powder.
1½ cupfuls sugar.	Flavoring.
2½ cupfuls flour.	

Icing.

Whites of 3 eggs.	1 can grated pineapple.
1 cup powdered sugar.	Spread on cake.

Mrs. Helena Hobson.

Chocolate Cake.

1 cup sugar.	2 cupfuls flour.
2 tablespoonfuls shortening.	1 teaspoonful baking powder.
1 egg.	½ teaspoonful soda.
1 cupful sour milk or butter-milk.	2 tablespoonfuls cocoa or chocolate.

Mrs. P. H. Forbes.

Ginger Bread.

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| 1 egg. | 1 teaspoonful soda. |
| $\frac{3}{4}$ cupful shortening, fill cup
with boiling water. | 1 teaspoonful ginger. |
| $\frac{3}{4}$ cupful New Orleans molasses,
fill with granulated sugar. | $\frac{1}{2}$ teaspoonful each of cinnamon,
cloves and alspice. |
| Bake in slow oven. | About $2\frac{1}{2}$ cupfuls flour. |

Mrs. E. R. Corbin.

Feather Gingerbread.

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| Large tablespoonful butter. | 2 level teaspoonfuls of soda dis-
solved in 1 cupful boiling
water. |
| $\frac{1}{2}$ cupful sugar. | |
| 1 cupful sorghum molasses. | $2\frac{1}{2}$ cupfuls flour. |
| 1 teaspoonful each of ginger,
cloves and cinnamon. | 2 well beaten eggs. |

Mrs. A. L. Goudy.

Gingerbread.

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|--------------------------------|------------------------------|
| 1 cupful sugar. | $\frac{1}{2}$ cupful butter. |
| $\frac{1}{2}$ cupful molasses. | |

Sift together one teaspoonful each of ginger, cloves, cinnamon and two teaspoonfuls soda with $2\frac{1}{2}$ cupfuls flour. Pour 1 cupful of boiling water on the sugar, molasses and butter, then add dry ingredients, lastly beat in 2 eggs and 1 cupful of chopped and floured raisins.

Mrs. Frank O. Boyd.

Spice Cake.

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|---|-------------------------------------|
| 2 cupfuls sugar. | $\frac{1}{2}$ teaspoonful cloves. |
| $\frac{3}{4}$ cupful butter. | $\frac{1}{2}$ teaspoonful cinnamon. |
| 1 cupful butter-milk. | A little ginger and nutmeg. |
| 4 eggs, whites of 2 to be used
for frosting. | 1 cupful raisins. |
| 1 teaspoonful soda. | 3 cupfuls flour. |

Mary C. Ackerman.

Graham Cake.

“If any reader of the Congregational Church should like a graham cake,

I give you here a recipe, which I quite often make:

First take one cup of sugar white, and butter one-half cup,

Together mix, then add an egg and lightly beat it up.

Then take one cup of fine sweet milk, and well dissolve therein

A teaspoonful of soda, so its trace cannot be seen.

Then scatter in a little salt and flavor it with spice,

A little nutmeg if you please or lemon peel is nice.

And then of flour, you may put in three even teacupfuls,

And when you've stirred it well around, then quickly pour the whole

Into your buttered pan, my dear, which ready stands the while;

Then if you give it a good bake, 'twill be so nice you'll smile.”

Mrs. H. A. Sparlding.

Chocolate Cake.

Two ounces of chocolate,

And one of flour,

One half cup of milk,

Be careful—not sour.

One teaspoon vanilla,

Four eggs, fresh and new.

One teaspoon of powder,

Not old—strictly new.

One cup of nice butter

Of sugar two—white,

Will make a cake lovely,

A perfect delight.

Mrs. G. G. Reiniger.

Boiled Raisin Cake.

This recipe is over one hundred years old. $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, cream together. 2 eggs, 3 cups flour, 3 cups raisins (boiled twenty minutes in uncovered vessel), and one cup of water the raisins were cooked in. One teaspoon nutmeg, 2 teaspoonfuls cinnamon, 2 teaspoons of soda (level) sifted through flour. One teaspoon of baking powder may be added.

Mrs. C. E. Hulet.

Chocolate Cream Cake.

Cream Part.

 $\frac{3}{4}$ cup grated chocolate. $\frac{1}{2}$ cupful sweet milk. Yolk or all of one egg.

Beat all together, cook until like custard and set to cool.

Cake Part.

1 cup dark brown sugar. $\frac{1}{2}$ cup sweet milk. $\frac{1}{2}$ cup butter. 2 eggs.

2 cups sifted flour.

Mix sugar and butter together; add the eggs, then the milk, and flour. After the cake part is mixed stir the cream part, then add 1 teaspoon soda dissolved in a little warm water. Flavor with vanilla if desired. Bake in layers and put together with white frosting made of about 1 cup of pulverized sugar moistened with cream, use very little cream.

Mrs. S. S. Wilbur.

Chocolate Loaf Cake.

1 cup sugar. 2 squares melted chocolate.

 $\frac{1}{4}$ cup butter. 1 teaspoon vanilla.1 egg. $1\frac{1}{4}$ cups flour. $\frac{1}{4}$ cup sour milk. $\frac{1}{4}$ cup English walnuts.

1 teaspoonful soda.

Beat up well and add $\frac{1}{2}$ cup of boiling water.**Chocolate Frosting for Same.**

4 tablespoons chocolate. 1 tablespoon water.

4 tablespoons milk. 1 spoon butter.

4 tablespoons sugar.

Cook until thick.

Esther A. Huling.

Frosting for Cake.

2 teacupfuls powdered sugar. Break over it the white of one egg, stir together. If not stiff enough to spread well add a little more sugar. If too stiff add a teaspoonful of cream or milk. Melt and add chocolate to this for chocolate icing.

Add burnt sugar for Caramel icing. Try this and you will not go back to boiled icing.

Brown Cake.

$\frac{1}{2}$ cupful butter.	2 squares melted chocolate.
1 cupful sugar.	2 teaspoonfuls baking powder.
1 egg.	$2\frac{1}{2}$ teaspoonfuls baking powder.
$\frac{1}{4}$ cup water.	$\frac{1}{2}$ teaspoonful baking powder.
$\frac{3}{4}$ cupful milk.	1 teaspoonful soda.
$1\frac{1}{2}$ cupfuls flour.	

Cream butter and sugar. Beat in egg thoroughly. Dissolve soda in cup of milk and water. Add to the first mixture. Then add flour and melted chocolate. Last the baking powder. Bake either in loaf or two layers.

Mrs. Ida Herron.

Mahogany Cake.

Cook together until thick and smooth—

$\frac{1}{2}$ cupful grated chocolate ($\frac{1}{4}$ cake)	$\frac{3}{4}$ cupful sweet milk.
$\frac{1}{2}$ cupful sweet milk.	1 small teaspoonful soda.
Let stand until cool.	3 eggs.
Take $1\frac{1}{2}$ cupfuls sugar.	Add cooled chocolate.
$\frac{1}{2}$ cupful butter.	1 teaspoonful vanilla.
Cream sugar and butter.	2 cups flour.

Bake in layers or dripping pan, and cut in squares.

Esther McArthur.

Spice Cake.

1 cupful sugar.	$\frac{1}{2}$ teaspoonful of alspice in- cluding mace.
$\frac{1}{2}$ cupful butter.	A little vanilla.
1 cupful cool coffee.	1 large cup of raisins and cur- rants mixed.
2 eggs used separately.	Last the beaten whites.
As much flour as necessary.	
$\frac{1}{4}$ teaspoonful soda dissolved in coffee.	
1 heaping teaspoonful baking powder sifted with flour.	

Mrs. C. E. Heartburg.



DIVISION NO. 2 AT WORK



DIVISION NO. 5

Division No. 5.

Chairman, Mrs. C. J. Evans.

Dr. Harriet Adams.	Mrs. Wm. McArthur.
Miss Maude Babst.	Miss Anna O'Meara.
Mrs. A. P. Bishop.	Miss Norma McEachron.
Mrs. R. C. Burke.	Miss Mary Martin.
Mrs. June Chapman.	Mrs. Frank Mitchell.
Mrs. E. B. Cowgill.	Mrs. L. M. Nash.
Mrs. Ernest Corbin.	Mrs. R. C. Obrecht.
Mrs. Mary Currier.	Mrs. T. W. Peers.
Mrs. Helen Cuttel.	Mrs. Myra Neal.
Mrs. J. A. Davidson.	Mrs. S. A. Porter.
Mrs. Frank Eckert.	Mrs. W. J. Rickenbacher.
Mrs. R. H. Gaw.	Mrs. F. A. Salmon.
Mrs. J. D. Gosset.	Mrs. Edward Sechrest.
Mrs. Geo. Joss.	Mrs. F. L. Sherman.
Mrs. Lewis Harbough.	Mrs. Clara Smith.
Mrs. J. F. Billings.	Mrs. C. A. Sproul.
Miss Bertha Hyde.	Miss Mande Spaulding.
Mrs. C. E. Heartburg.	Mrs. E. L. Tague.
Mrs. Helen Hobson.	Mrs. A. E. True.
Mrs. C. E. Hulett.	Mrs. W. S. Warriner.
Mrs. R. H. Johnston.	Mrs. N. C. Wheeler.
Mrs. R. C. Mayhew.	Mrs. W. J. Whitson.
Miss Charlotte Leavitt.	Mrs. Arthur Wood.
Mrs. W. C. Loucks.	

To Feed Fifty

The ladies of Central Church have found that it is required to serve fifty people:

- 9 doz. baker's rolls or 5 loaves 10-cent bread,
- 3 lbs. butter,
- 10 lbs. pressed meat,
- 15 lbs. ground meat for loaf, with 3 lbs. crackers,
- 20 lbs. beef roast,
- 20 lbs. chicken for pies,
- 6 qts. oysters for stews or scallops,
- 1 peck white potatoes (creamed),
- 5 lbs. lima beans (creamed)
- 10 qts. baked beans,
- 2 qts. sweet pickles,
- 1 doz. heads celery,
- 6 qts. cabbage salad,
- 8 qts. potato salad,
- 7 qts. fruit salad,
- 3 pts. whipping cream for salads or desserts,
- 3 medium cakes,
- 5 doz. doughnuts or cookies,
- 9 ten-inch pies,
- 2 lbs. cheese,
- 7 qts. brick ice cream,
- 2½ gals. bulk ice cream,
- 3½ gals. lemonade,
- ¼ lb. tea,
- 1 lb. coffee, with 3 lbs. loaf sugar and 2 qts. coffee cream.

Mahogany Cake.

Part 1.

1 cupful brown sugar.
 1/2 cupful butter.
 1/2 cupful sweet milk.
 2 cupfuls flour.
 2 eggs.

Part 2.

1 cup grated chocolate.
 1/2 cupful sweet milk (heat).

Mix the 2 parts well and add one teaspoonful soda dissolved in hot water.

Filling.

2 cupfuls brown sugar.
 1/2 cupful butter.

1/2 cupful cream (boil).

Marian Kennedy.

Shortcake.

2 cupfuls flour.
 1/2 teaspoonful salt.

2 teaspoonfuls baking powder.
 4 tablespoonfuls butter.

Alberta Rosen.

2 tablespoonfuls sugar.

1 cupful milk.

Sift together all the dry ingredients. Rub in the butter, then wet with milk to a soft dough. Drop it on a floured baking board and handling it just as little as possible roll and pat into 2 round cakes, which will fill a deep pie plate. Drop in 1 cake of the dough, brush with melted butter and lay the other one on top of it. Bake until crisp, brown and puffy. Split and between the cake and on top, spread any fruit which is in season.

Mrs. E. L. Tague.

Strawberry Short Cake.

2 cupfuls of flour (should
 measure 1 pt.)
 1 tablespoonful of butter.
 A little salt.

2 heaping teaspoonfuls of
 baking powder.
 2 tablespoonfuls of sugar.
 1 egg in cup.

Fill cup with milk and beat very light. Mix and spread in 2 pans without rolling. Bake in a quick oven and serve warm with crushed berries between layers and whole berries on top. Garnish with strawberry leaves.

Doughnuts.

Beat well together 2 eggs and 2 cups sugar. Add a pint of milk and quart of flour, 3 teaspoonfuls of Calumet Baking Powder, a teaspoonful of spice. Beat all together well, add a little more flour to make a soft dough and cut in rings. This will make about four dozen medium size.

Mrs. A. E. Schapley.

Potato Doughnuts.

1 pt. hot mashed potatoes.	3 eggs.
1 teaspoonful butter.	6 cupfuls flour.
1 cup sweet milk.	5 teaspoonfuls baking powder.
2 cupfuls sugar.	

Mabel C. Ackerman.

General Directions for Cake Making.

Good cake depends quite as much upon the way of putting it together as it does upon the quantity and quality of the ingredients used.

Mixing—Warm the bowl and always cream the butter and sugar with the hands, add the sugar gradually enough to keep the mixture very soft; beat the whites and yolks separately; mix the yolks with the butter and sugar, using a slatted spoon. Add the milk; sift the baking powder several times with the flour, and stir in a little at a time, then the whites of the eggs, lastly the flavoring.

Mrs. Geo. C. Beach.

PUDDINGS AND SAUCES

Plum Pudding.

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|-----------------------------|-------------------------------|
| 1 cupful suet chopped fine. | 1 egg. |
| 1 cupful raisins. | 1 nutmeg. |
| 1 cupful rich milk. | 3½ cupfuls flour. |
| 1 cupful cooking molasses. | 1 teaspoonful soda. |
| 2 teaspoonfuls cinnamon. | 2 teaspoonfuls baking powder. |
| 1 teaspoonful cloves. | |

Put in pudding molds and set in hot water. Cook 3½ hours.

Mrs. L. M. Jones.

Amherst Pudding.

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|---|---|
| 1 cupful of molasses. | 1 cupful of sweet milk. |
| 1 teaspoonful of soda dissolved
in molasses. | 1 cupful each of raisins and
currants. |
| 1 tablespoonful of butter. | A little salt. |
| 1 teaspoonful each of cinnamon
and cloves. | Flour to make a stiff batter. |

Put in a pudding bag and keep it boiling 3 hours, or it may be cooked in a double boiler. Serve with hard sauce.

Mrs. W. A. Harshbarger.

Suet Pudding.

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|--------------------------|---|
| 1 cupful molasses. | 1 lb. of English walnuts. |
| 1 cupful chopped suet. | ¼ lb. of figs. |
| 1 cupful sweet milk. | 1 teaspoonful of soda. |
| 2½ cupfuls flour. | 1 teaspoonful of cinnamon or
nutmeg. |
| 1 cupful seeded raisins. | |

Mix and steam 2½ hours.

Pudding Sauce.

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|-----------------------------|---------------------------|
| 1 cupful boiling water. | 1 cupful powdered sugar. |
| 1 tablespoonful cornstarch. | 1 egg. |
| ¼ cupful butter. | 1 teaspoonful of vanilla. |

Wet the cornstarch in cold water and stir into the boiling water, boil 10 min. Rub butter to a cream, add the sugar gradually, then the egg well beaten. When the cornstarch has cooked 10 min., add vanilla and pour the whole into the butter, sugar and egg.

Frances A. Lyman.

Suet Pudding.

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|--------------------------------|----------------------------|
| 1 cupful of suet chopped fine. | 3 cupfuls of flour |
| 1 cupful of syrup. | 1 egg. |
| 1 cupful sour milk. | ½ teaspoonful of cloves. |
| 1 teaspoonful of soda in milk. | 1 teaspoonful of cinnamon. |
| 1 cupful of chopped raisins. | Pinch of salt. |

Steam 3 hours, serve with sauce preferred.

Mrs. D. C. Romaine.

English Plum Pudding.

One cup chopped raisins, one cup molasses, one cup chopped suet, one cup sour milk, one cup fine cracker crumbs, two cups flour, one rounding tablespoonful sugar, one heaping teaspoonful soda (beaten half in the milk and half in the molasses), one teaspoonful cinnamon, one-half teaspoonful cloves, one-half teaspoonful allspice. Nutmeg, nuts and citron to suit the taste. Mix well and steam 3 hours.

Mrs. W. L. Quail.

Suet Pudding.

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|------------------------|--------------------------------|
| 1 cupful chopped suet. | 1 cupful raisins and currants. |
| 1 cupful molasses. | 4 cupfuls flour. |
| 1 cupful sweet milk. | 1 teaspoonful soda. |
| 1 cupful warm water. | |

Steam three hours.

Mrs. Edward Parson.

Queen of Puddings.

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|------------------------|----------------------------|
| 1 qt. of milk. | 1 cupful of sugar. |
| 1 pt. of bread crumbs. | 4 eggs. |
| 1 lemon. | Butter the size of an egg. |

Soak the bread in the milk until soft. Beat the yolks of eggs light, then add the sugar and butter and the grated rind and juice of lemon. Bake about $\frac{3}{4}$ of an hour or until it shrinks from the side of the baking dish. Beat the whites of eggs; sweeten with sugar and when the pudding is done spread with fresh fruit, jelly or jam; then the white of egg; return to oven and brown. To be eaten cold with cream.

Mrs. O. D. Crawford.

Chocolate Bread Pudding.

- 1 cup soft bread crumbs, $\frac{3}{4}$ cup $\frac{1}{2}$ egg.
 scalded milk—soak 1 hr. Speck salt.
 $\frac{1}{2}$ sq. Baker's chocolate. Vanilla.
 $2\frac{1}{2}$ tablespoonfuls sugar.

Scald bread and soak one hour. Melt chocolate in hot water. Add half of sugar and enough milk from bread and milk to make of consistency to pour. Add to mixture with remaining sugar, vanilla and egg slightly beaten. Pour into buttered baking dishes. Bake in moderate oven. Serve with hard sauce.

Hard Sauce.

- 1 tablespoonful butter. Lemon or vanilla.
 6 tablespoonfuls powdered sugar.

Cream butter, add sugar gradually and then add flavoring. This is enough for three small dishes.

Grace G. Wolcott.

Peach Cottage Pudding.

Make a batter with

- $\frac{1}{2}$ cupful of sugar. 2 cupfuls flour sifter, and
 3 tablespoonfuls melted butter. $1\frac{1}{2}$ teaspoonfuls baking powder
 1 beaten egg. and a little salt.
 1 cupful milk.

Stir in 2 cups sliced peaches and bake in loaf. Serve with whipped cream or clear sauce.

Mrs. G. B. Howe.

Chocolate Pudding.

- 1 pt. milk. 1 cupful sugar.
 6 tablespoonfuls grated choco- 2 heaping tablespoonfuls corn
 late, melted. starch.

Mix all dry ingredients and when milk comes to boiling point stir all in quickly one minute.

Miriam E. Hand.

Pineapple Pudding.

2 $\frac{3}{4}$ cupfuls scalded milk.	$\frac{1}{4}$ teaspoonful salt.
$\frac{1}{4}$ cupful cold milk.	$\frac{1}{2}$ cupful grated pineapple.
Third cupful corn starch.	Whites of 3 eggs.
$\frac{1}{4}$ cupful sugar.	

Mix the cornstarch, sugar and salt, dilute with cold milk. Add to scalded milk, stirring constantly until mixture thickens. Steam over hot water from 10 to 15 minutes. Cut and fold in the whites, beaten stiff, add the pineapple, fill individual molds, previously dipped in cold water. Serve plain or with cream.

Olive White.

Raspberry, Orange or Banana Pudding.

Place the fruit in a bowl and cover with $\frac{1}{2}$ cupful sugar; pour over this a custard, using

1 pt. milk.	1 tablespoonful cornstarch.
Yolks of 3 eggs.	$\frac{1}{2}$ cupful sugar.

Heat milk in double boiler, add well beaten yolks of eggs and cornstarch, smoothed in a little cold milk. Cook together 5 minutes and then add 1 teaspoonful vanilla, set off and pour over fruit. Beat whites to a stiff froth, add 2 tablespoonfuls sugar, spread over top for frosting and set in oven and brown. Eat cold.

C. M. Huling.

Steamed Pudding.

1 cupful butter.	1 cup half filled with molasses
1 qt. of flour.	and the rest with sugar.
1 $\frac{1}{2}$ cupful chopped raisins.	2 cupfuls of milk.
1 cupful currants.	1 teaspoonful soda.
	1 teaspoonful cinnamon.

Mix and steam 3 hours.

Foamy Sauce.

Cream together 2 tablespoonfuls of butter, 1 cupful of powdered sugar and a whole egg; when smooth add a speck of salt, 1 teaspoonful vanilla, and when ready to serve add 1 cupful of whipped cream.

Miss A. M. Bair.

Baked Caramel Custard.

$\frac{3}{4}$ cup sugar, caramelized.	1 teaspoon vanilla.
2 eggs.	$\frac{1}{4}$ cup sugar.
2 cups milk.	$\frac{1}{4}$ teaspoon salt.

Caramelize three-fourths cup sugar; when a delicate brown color pour into a well buttered mold and set away to cool. Mix eggs, one-fourth cup sugar and salt; add milk, strain into mold on cold caramel, add seasoning and bake.

Jessie Dean.

Raspberry Roll.

Roll a rich baking powder biscuit dough to thickness of $\frac{1}{2}$ inch; spread with raspberry jam and fold into a roll. Slice and lay the slices in a buttered dish. Sprinkle 2 or 3 tablespoonfuls of flour over all and add a liberal allowance of sugar, a piece of butter on each slice and one for the dish, nutmeg and salt. Just before putting in the oven, pour boiling water over all. The oven needs to be hot, so that the pudding will begin boiling immediately. If desired, this can be made 2 or 3 hours before meal time and set in the ice box.

Mrs. W. A. Sloo.

Fig Pudding.

1 cupful dark molasses.	1 teaspoonful soda.
1 cupful chopped suet.	1 cupful milk.
1 cupful chopped figs.	2 eggs.
1 teaspoonful cinnamon.	$2\frac{1}{2}$ cupfuls flour.
$\frac{1}{2}$ teaspoonful nutmeg.	

Mix together molasses, suet, figs and spice, add soda and milk; then stir beaten egg mixture and add flour gradually. Beat all thoroughly, fill well oiled mould $\frac{3}{4}$ full and steam 2 hours. Serve with Sterling sauce.

Sterling Sauce.

$\frac{1}{2}$ cupful butter.	1 teaspoonful vanilla.
1 cupful light brown sugar.	4 tablespoonfuls cream.

Cream butter and add gradually the cream and flavoring drop by drop to prevent separation; heat slightly and beat well before serving.

Mrs. Tucker.

Steamed Pudding.

1 cupful molasses.	$\frac{1}{2}$ teaspoonful salt.
1 cupful milk.	$\frac{1}{2}$ teaspoonful cloves.
Third cupful butter.	$\frac{1}{2}$ teaspoonful allspice.
3 cupfuls flour.	$\frac{1}{2}$ teaspoonful nutmeg.
2 teaspoonfuls baking powder.	1 cupful dates or raisins.

Melt the butter and add to molasses and milk. Sift dry ingredients together, add to moist ingredients and raisins. Steam for $2\frac{1}{2}$ hours and serve with any desired sauce.

Mildred V. Davidson.

Cocoanut Sponge.

Thicken a pint of milk with 2 tablespoonfuls (just level) of corn-starch, add 3 tablespoonfuls of sugar and a little salt, cook 10 minutes and when partially cool beat in the stiffly beaten whites of 3 eggs and a cupful of grated cocoanut. Serve with whipped cream or a sauce made with the yellows of the eggs.

R. H. Cowgill.

Blackberry Jam Pudding.

$\frac{3}{4}$ cup butter, 1 cup sugar, beaten light.	3 eggs.
$1\frac{1}{2}$ cups flour.	3 tablespoons sour cream.
1 cup blackberry jam.	1 teaspoon soda.
	1 nutmeg.

Bake and serve with sauce.

Sauce for Blackberry Jam Pudding.

1 tablespoon flour and 2 table- spoons butter, creamed.	1 cup boiling water.
1 cup brown sugar.	4 tablespoons boiled cider (or juice of 1 lemon).

Simmer together, stirring constantly. Serve hot.

Hattie M. Halbert.

Date Pudding.

Cook 1 pound of chopped dates and 1 pint of milk in double boiler until thick. When cold mix chopped nuts. Serve with whipped cream.

Bernice M. Goudy.

Date Pudding.

1 lb. dates.	1 teaspoonful baking powder.
1 cupful English walnuts.	½ cupful milk.
1 cupful flour.	2 eggs.
1 cupful sugar.	

Wash and seed dates and cut in rather small pieces; roll nut meats fine and add beaten eggs. Mix flour, baking powder and sugar together; add to dates and nuts; stir in the milk and steam 2½ hours with tight cover. Serve with whipped cream.

Mrs. S. F. Joy.

Fruit Dumplings.

Pinch of salt.	½ teaspoonful of soda.
3 tablespoonfuls of sugar.	Flour enough to make stiff batter.
½ cupful of milk, either sweet or sour is used.	1 teaspoonful of baking powder. 1 egg.

If milk is skimmed add 1 teaspoonful of butter. Have any kind of fruit sauce boiling hot and drop dumplings in; cover and boil 5 minutes.

Mrs. Geo. A. Root.

Sailor Duff.

1 egg.	2 tablespoonfuls of sugar.
½ cupful molasses.	2 tablespoonfuls of butter.
1 teaspoonful soda.	1½ cupfuls of flour.
½ cupful of boiling water.	

Beat eggs and sugar together, add molasses and beat again, add the butter and soda and beat again, then add the flour and water and steam 1 hour.

Sauce for Sailor Duff.

1 cupful powdered sugar.	½ cupful of butter.
1 egg.	3 tablespoonfuls of boiling water.
Vanilla.	

Cream the butter and sugar, add the egg, well beaten, last the hot water and vanilla.

Mrs. J. A. Worcester.

Fig Tapioca Pudding.

3 tablespoonfuls minute tapioca. 1 cupful sugar.
 1 teaspoonful of butter. $\frac{1}{2}$ pound of figs.
 2 cupfuls of water.

Cook until clear the tapioca in 2 cupfuls of water, with the butter, stir often. Cook about 15 minutes. Chop the figs fine, add 1 cupful water and the sugar, cook until smooth and thick. Take both from the stove and mix them together, flavor with 1 teaspoonful of vanilla. Serve cold with cream.

Stella Wolcott.

Snow Pudding.

$\frac{1}{2}$ box of Knox's gelatine. 2 cupfuls of sugar.
 3 eggs. 1 pint of hot water.
 1 lemon.

Dissolve gelatine in water, add lemon juice and sugar, mix well and strain, put in a large bowl and when it begins to thicken stir in the whites of the eggs. Beat until thick, light and white, then pour into moulds. Turn out of moulds when ready to serve and serve with the following sauce.

Sauce.

1 pt. of milk. Pinch of salt.
 $\frac{1}{4}$ tablespoonfuls of sugar. A little grated lemon rind.
 Yolks of 3 eggs. Cook.

Mrs. L. W. Timberlake.

Apple Snow.

3 tablespoonfuls of cornstarch to 1 qt. of milk. Dissolve the starch in a little of the milk and add the yolks of 2 eggs and 4 tablespoonfuls of sugar. Beat the whites of the eggs to a stiff froth, add $\frac{1}{4}$ grated apples, a few drops lemon juice and $\frac{1}{2}$ cupful of sugar. Use as a dressing for the pudding.

Dorothy Bair.

MEATS

Parsonage Scalloped Beef.

2 cupfuls chopped cooked beef. 2 tablespoonfuls flour.
 2 cupfuls tomato juice. Pepper and salt.
 2 tablespoonfuls butter.

Rub 2 tablespoonfuls of flour into 2 tablespoonfuls of butter in skillet. Pour in 2 cupfuls of tomato juice, pepper and salt and cook to a sauce. Butter a baking dish. Put in a layer of chopped beef (either boiled or roasted) with pepper and salt. Cover with tomato sauce. Put on another layer of beef, then of tomato sauce and cover with cracker crumbs and bake 20 minutes.

Mrs. R. B. Guild.

Spanish Hash.

Chop together 4 cold boiled potatoes, 2 small onions and 1 green pepper. Then add 1 cupful chopped cold roast meat and 1 cupful tomatoes. Season with pepper, salt and paprika and add 1 egg. Bake in small patty pans and serve with tomato sauce.

Mrs. C. S. Loper.

Baked Ham.

Select nice slices of ham. Sprinkle with mustard, about a level teaspoonful to each slice. Put into a stew pan and just cover with milk or cream. Bake in a moderate oven until tender and brown. This is a delicious way of cooking ham.

Mary Gleed Coe.

Beef Loaf.

2 lbs. round steak, ground. 1 cupful sweet milk.
 ½ lb. fat fresh pork, ground. 1 tablespoonful butter.
 3 large crackers rolled fine. Salt and pepper to taste.
 1 egg. 1 tablespoonful flour.

Mix all together, put in a pan and bake.

Mrs. G. S. Burt.

Swiss Steak.

2 lbs. round steak.
Onions.

Tomatoes.
Salt and pepper.

Lay the steak on a board and with the edge of a thick plate work or pound into it 1 cupful flour, using $\frac{1}{2}$ cupful to each side. Brown in a greased pan. When browned, cover with boiling water, onions and tomatoes, salt and pepper, and let simmer for 3 hrs. Enough for 6.

Mrs. Walle.

Pork Chops with Tomato Dressing.

6 pork chops.
3 cupfuls tomatoes.
6 medium potatoes.
1 onion.

$\frac{1}{2}$ cupful flour.
Salt, pepper and butter.

Lay pork chops in bottom of roasting pan and season them. Over the chops place the seasoned tomatoes and sliced onion. Sprinkle with flour and a piece of butter. Cover with potato sliced a quarter of an inch thick and put in enough water to cook. Baste frequently. Cook in the oven one hour.

Mrs. Nora Spencer Adams.

Veal Birds.

1 $\frac{1}{4}$ veal steak.

1 pt. dressing such as used for
roast turkey, etc.

Cut veal in about 3 inch squares, spread on dressing roll and fasten together with tooth picks. Put in frying pan, which already has grease hot. Fry brown as for chicken. Just before removing pour in $\frac{1}{2}$ cupful boiling water, covering and letting steam a few minutes.

Mrs. Irwin W. Cook,
Moscow, Idaho.

Ham and Tomato.

1 thick slice of ham.

Juice of 1 quart of tomatoes.

Place ham in skillet, pour tomato juice over it and bake in slow oven one hour.

Ellen Heartburg.

Veal Birds.

Cut thin slices of veal steak into pieces 3-4 inches. Make a dressing of bread crumbs seasoned with salt, pepper, butter and a little onion. Put a teaspoonful of the dressing on each piece of meat. Roll and fasten together with round tooth picks. Dredge with salt, pepper and flour and fry very slowly in hot butter and lard until a golden brown. Now half cover with milk or cream and simmer 20 minutes or more.

- Serve on toast with the cream sauce poured over them.

Mrs. T. W. Peers.

Savory Roast.

Make according to these proportions: One cup bean or peas pulp, one egg, one-half cup bread crumbs, one small minced onion, one-half teaspoonful sage, one-half teaspoonful salt, one-half cup tomato juice, one-eighth cup browned flour, two tablespoonfuls cream, one-half teaspoonful celery salt, or two stalks of celery ground up. Mix in the order given and bake in moderate oven about thirty minutes.

Verna Wise.

Breaded Chops.

Dip the chops in cold water, then in dried bread crumbs. Fry in a little fat until a light brown. Add a little hot water, cover closely and cook slowly for one-half hour. Salt and pepper them just before taking out of the pan.

Lutie J. Embleton.

Meat Souffle.

1 cupful scalded milk.	3 tablespoonfuls flour.
1 cupful ground meat.	Yolks of 3 eggs.
3 tablespoonfuls butter.	Whites of 3 eggs.

Make white sauce of milk, butter and flour, cool slightly and stir in yolks of eggs and ground meat. Season with salt and pepper and fold in stiffly beaten whites. Place in buttered ramekins. Bake in water.

Anna B. Ingham.

Mutton Balls.

Mutton, 1 pt. ½ cupful soft bread crumbs.
½ salt spoon pepper. Whites of one or two eggs.
1 teaspoonful salt.

Chop cold cooked mutton, add the above ingredients and make into balls size of English walnuts.

Strain ½ can tomato, put in a sauce pan and add a slice of onion. Boil until reduced one half. Add mutton balls, cover and keep just at boiling point for ten minutes. Lift balls carefully and add butter to tomatoes, pour over balls, garnish with triangular pieces of toast.

Ella S. McEachron.

Cold Meat.

Boil a neck piece of beef in as little water as possible, with bay leaf. Cook until very tender, then pick it apart or cut with meat chopper. Season well with salt, pepper and celery salt. To the stock add cream of wheat and cook until it thickens. Add meat and 1 can of chopped pimentos. Turn into a mould to press and harden.

Emma M. Wallace.

A Pot Roast.

Take three pounds of neck boil, cut out part of the fat, try out in skillet and sear the meat thoroughly in it. Place the meat in a covered earthen or aluminum baking dish. Add one cup of flour to the grease in which the meat was seared (be sure there is plenty) and stir till flour is evenly brown. Scatter it into the baking dish around meat, pour in a can of tomatoes, place two onions, four cloves, one cayenne pepper, one bay leaf and salt as usual. Cover tightly, place over tiny flame and cook gently until the meat falls apart.

Mrs. Lumina C. R. Smyth.



PREPARING A CHURCH LUNCHEON

Dressing for Fowls.

For an eight or ten pound turkey, cut the brown crust from slices or pieces of stale bread until you have as much as the inside of a pound loaf, put it into a suitable dish and pour tepid water (not warm for that makes it hurry) over it; let it stand one minute as it soaks very quickly. Now take up a handful at a time and squeeze hard and dry. When all is pressed dry, toss it up lightly with your fingers, and add half cup of butter, a teaspoonful of summer savory, the same amount of sage, salt and pepper, and a beaten egg; half can of slightly chopped oysters may be added if desired, and for geese and ducks add a few slices of onion chopped fine.

Mrs. H. C. Robertson.

Oyster Dressing for Turkey.

Cracker crumbs according to size of turkey, moistened with milk, and the liquor from fifteen cents worth of oysters.

Chop the heart and liver, add salt and pepper. Chop two stalks of celery. Add to the cracker, also the oysters cut in two, and a tablespoonful of butter, cut up in small pieces.

Mrs. L. F. White.

Meat Left Overs.

In these days of high priced meat even the scraps must be put to use and the question which troubles us all is how to be economical, and at the same time avoid monotony. A teacupful of cold meat scraps from a soup bone, or the end of a steak, or a bit of pot roast will make a good

Hash.

Run meat through grinder, or chop rather fine, mix with twice as much potatoes coarsely chopped. Fry a little onion in dripping and put in mixed meat and potato. Add water enough to be seen at the sides and let cook, stirring as little as possible until there is a nice crust formed at the bottom, salt and pepper and turn over to cook the other side a little, but without waiting to brown. It should neither be dry nor dripping. Cold corned beef makes the best hash.

Meat on Toast.

A cupful of finely chopped meat, warmed up in a little milk or water and thickened a trifle may be put by spoonfuls on slices of nicely browned toast. It makes a dainty supper dish.

Cold fish sprinkled over toast and with a white sauce poured over all is very good.

Croquettes.

A cup of meat can be chopped fine with a half cupful of cracker crumbs, moistened with white sauce, seasoned, made in balls, fried and served with a tomato or mushroom sauce. Veal is especially good this way.

Cold meat may be chopped, seasoned and moistened with stock or water, put in the bottom of an earthenware baking dish and covered with a layer of mashed potatoes dressed with milk, butter, salt and pepper and with the beaten white of an egg stirred in. Set in oven and brown.

CANNING

Canning Berries.

Put jars to be used in pan of water, set on stove till water boils. In the meantime make your syrup of water and sugar, let come to a boil; put in berries, boil slowly five minutes. Put fruit in boiling hot jars and seal at once. Now immerse, top down in melted parowax, about a half inch below where cap and jar meet. This fruit will be just as nice and fresh in twelve months as the day you sealed it.

Sunshine Strawberries.

Place equal weight of fruit and sugar in layers in earthen, granite or aluminum dish. Let stand over night. In the morning pour juice into cooking vessel, boil and skim well. Now pour in fruit, boil rapidly five minutes, pour out on platters and let stand in strong sunlight two days, or until the juice is quite thick. Then seal cold. Cherries prepared in same manner are also most delicious.

Mrs. Hostetler.

Canned Raspberries.

A good way to keep raspberries whole.

Fill jars with berries, put on caps without the rubbers, place them in a wash boiler or kettle. Boil about twenty minutes. Then take out jars, fill them up with a syrup already prepared, allowing three-fourths cup sugar to each qt. jar. Then seal. Place thin boards in bottom of boiler to keep jars from breaking.

Mrs. S. H. Hoover.

Preserved Strawberries.

1 lb. sugar to each lb. of berries. Make a syrup, using very little water. When syrup boils, put in the strawberries. Do not cook them, merely heat. Then turn out berries and syrup in platters or shallow granite pans. Let stand in sun two days; then put into glass jars. **Do not heat them again.** Cherries also are very nice preserved in this way.

Alberta Davis.

Jam.

Most recipes call for making a heavy syrup for jam. I take any kind of fruit commonly used for jam; select and wash; put in a preserving kettle and the water that drains from it will start the sugar to melt; put the sugar on top of the fruit, about pound for pound; start it over a slow fire, stand by it, stir it slowly and it will soon be melted. 20 to 30 minutes cooking after it starts to boil usually finishes it. It varies with the amount of juice in the fruit.

Strawberry Preserves.

Small berries are fully as good as larger ones for preserving, a pint of granulated sugar to each pint of fruit. Make a syrup of the sugar and put in the fruit and cook until thick and waxy looking when dropped from spoon. Have ready a quantity of nice large berries which now add to the hot preserves, about a quart of large berries to two quarts of the cooked fruit. Now cook about 10 or 15 minutes longer, stirring all the time, then seal in pint glass jars. The whole berries will retain their bright red color.

Bessie T. Waite.

Conserve.

1 basket plums.	1 lb. raisins.
3 oranges.	1 lb. nut meats.
2 lemons.	5 lbs. sugar.

Cook 30 minutes, add nuts and cook a few minutes longer. Excellent.

N. V. G. Everhard.

Orange Marmalade.

1 doz. oranges, wash and prick with a fork, cover with water, cook until soft to prick with a fork, remove from water. Cut oranges in halves and remove hard part or seeds. Squeeze slightly and grind in meat grinder, save all juice. To every measure of pulp and juice, add $1\frac{1}{2}$ measure of sugar. Boil 45 minutes, stirring constantly. Do not use water oranges were boiled in.

Mrs. J. P. Kaster.

Pickled Pears.

8 pounds fruit.	1 pint water.
3½ lbs. sugar.	2 tablespoons whole cloves.
1 pint vinegar.	2 tablespoons ground cinnamon.

Put spices in bag to prevent darkening fruit. Peel and halve large pears; use small ones whole. Let boil slowly until clear and tender. Will keep without sealing.

Mrs. L. M. Darling.

Spiced Pears.

Peel and cut in small pieces a peck of Bartlett pears, not over ripe; arrange in layers in a white porcelain kettle, sprinkling with five pounds of sugar. Allow them to remain covered over night and in the morning place over a slow fire, adding a pound and a half of crystalized ginger, 3 sliced lemons with the seeds removed, 1 small cupful of vinegar, a teaspoonful of grated nutmeg, a tablespoonful of powdered cinnamon and half a dozen whole cloves. Cook until reduced ¼ and seal when cold in small jelly tumblers.

Cora Currier.

Salted Cherries.

Prick large perfect cherries, leaving the stem on (may be clipped rather short). Wash and put into quart jars. Put a rounding tablespoonful of salt on top of each jar. Fill up with cold cider vinegar not too strong. Seal ready for use in 6 weeks.

Helen M. Ingham.

Canned String Beans.

Boil and cool several quarts of water; remove porcelain from lids; snap the beans as for cooking; wash thoroughly, using sterilized water for the last washing; pack closely in jars and place rubbers on, filling with sterilized water and put on lids very loosely. Place strips of wood in bottom of boiler; set in the jars, with cold water surrounding them a little more than half way up and cook 2 hours after cooking begins, with lids on; after this screw down the lids on the jars. Use golden wax beans.

Mrs. H. W. Higgins.

Cherry Olives.

Pick cherries carefully, leaving stems on and in clusters as much as possible. Wash and place in fruit jar. To each quart of cherries add 1 tablespoonful salt and cold vinegar to cover fruit and seal.

Mrs. Geo. E. Joss.

Corn Relish.

10 cupfuls corn cut off cob.	4 tablespoonfuls mustard seed.
10 cupfuls chopped cabbage.	2 tablespoonfuls celery seed.
5 red peppers, chopped.	3 tablespoonfuls salt.
3 cupfuls granulated sugar.	$\frac{1}{2}$ gal. of vinegar.

Mix ingredients together and boil a half hour, and seal.

Mrs. Frank M. Warren.

Cucumber Relish.

12 full grown cucumbers, pare. 6 green peppers.
4 onions.

Chop all together; add $\frac{1}{2}$ cupful salt and drain over night.

2 tablespoonfuls white mustard seed.	1 cupful sugar.
	1 teaspoonful celery seed.
1 cupful grated horseradish.	

Cover with cold vinegar, or add vinegar; bring to a boil and seal.

Helen Curry.

Dill Pickles.

Soak medium sized cucumbers in salt water that will float an egg, from 12 to 24 hours; remove from brine and pack in mason jars, alternating with a layer of dill and a layer of white mustard seed. Care should be taken not to allow pickles to lay against the side of the jar, as this forms an air chamber and causes pickles to spoil. Just fill full enough to allow them to shake loosely in jar. Heat to boiling very weak vinegar, about $\frac{1}{3}$ vinegar $\frac{2}{3}$ water, adding 1 cupful sugar to 2 gal. of vinegar, pour over pickles and seal. These will keep indefinitely.

Mrs. Bowlby.

Pimento Relish.

- | | |
|---|-------------------------------|
| 4 cupfuls of ground cabbage not too coarse. | 1 teaspoonful of celery seed. |
| 1 doz. ground sweet or sour pickles. | 4 tablespoonfuls of sugar. |
| 1 15-cent can of pimentos. | ½ cupful of vinegar. |
| | A little salt and pepper. |

Mrs. C. L. McGuire.

Cucumber Pickles.

To 100 cucumbers add 1 pint fine salt dissolved in boiling water and pour on them hot, let stand 24 hours; turn off and rinse, then dissolve in boiling water a piece of alum, the size of an egg; pour on hot, let stand 6 hours, pour off and rinse and then scald cider vinegar, enough to cover the pickles; add ½ oz. each of cloves, cinnamon and white mustard seeds with 1 cupful sugar and pour over cucumbers boiling hot.

Lovina J. Callaham.

Plain Pickles.

1 cupful of salt to 1 gallon of good cider vinegar. After dissolving pour over the cucumbers and cover well with horseradish leaves, weight down with a plate to keep them under the vinegar. Will keep for a year.

Mrs. H. D. Smith.

Chopped Pickle.

- | | |
|---------------------------|----------------------|
| ½ bu. green tomatoes. | 2 doz. large apples. |
| 2 large heads of cabbage. | 1 doz. onions. |
| 2 doz. cucumbers. | 3 or 4 peppers. |

Grind all through coarse meat chopper; sprinkle salt over cabbage and tomatoes; let stand over night; drain and press dry; put in a large pan and add ¼ lb. black mustard seed, ¼ lb. white mustard seed, 1 oz. celery seed, or 1 large head celery, 8 cupfuls brown sugar, 2 cupfuls grated horse radish, 2 gal. good vinegar, not too strong, 1 tablespoonful each of cinnamon and allspice; let boil 1½ hours. ¼ lb. ground mustard blended with a little cold water added just as you take from fire. This pickle will keep in open jar. Very nice.

Mrs. Wm. McArthur.

Chopped Pickle.

25 red peppers.	6 cupfuls of sugar.
25 green peppers.	4 tablespoonfuls salt.
3 qts. of white onions.	2 qts. of good cider vinegar.

Take out all the seeds from peppers; chop the peppers and onions together; pour boiling water over to cover; let stand 10 minutes, then drain and cover again with boiling water; stand 10 minutes; drain well; dissolve the sugar and salt in the vinegar and pour over the mixture of peppers and onions. Cook 15 minutes and put up in mason jars. Chop the mixture fine, but not too fine.

Mrs. S. A. Lyman

Chopped Pickle.

One peck of green tomatoes, two quarts of onions and two of peppers. Chop all fine, separately, and mix, adding three cupfuls of salt. Let them stand over night, and in the morning drain well. Add half a pound of mustard seed, two tablespoonfuls of ground allspice, two of ground cloves and one cupful of grated horseradish. Pour over it three quarts of boiling vinegar.

Mrs. A. G. Clark.

Mustard Pickle.

To 1 gl. of vinegar add	1 large cupful sugar.
½ lb. ground mustard.	2 tablespoonfuls tumeric.
1 cupful mustard seed.	1 tablespoonful celery seed.

If vinegar is not thick enough add a little flour; heat vinegar hot; mix all spices together with a little cold vinegar and boil 5 minutes and stir well.

Small onions.	Green tomatoes sliced.
Small cucumbers.	Large cucumbers, 1½ in., sliced.
Cauliflower.	Green peppers.

Cook all in diluted vinegar till slightly tender; cook few at a time to keep in shape. Pour dressing over and mix thoroughly.

Mabel Huggins, North China.

Ripe Tomato Pickle.

3 pints chopped ripe tomatoes. 6 tablespoonfuls mustard seed.
 4 tablespoonfuls chopped onions. 6 tablespoonfuls sugar.
 4 tablespoonfuls red peppers. 1 teaspoonful grated nutmeg.
 4 tablespoonfuls salt. 2 cupfuls vinegar.

Mix together in the order named and heat. This will keep without sealing. Drain the juice from tomatoes before adding to vinegar.

Mrs. J. W. Crane.

Piccallilli.

2 gal. eabbage chopped fine. 6 tablespoonfuls mustard seed,
 1 gal. green tomatoes. white.
 1 qt. onions. 4 tablespoonfuls eelery seed.
 1 doz. green peppers. Cloves and allspice to taste.
 4 lbs. sugar. 1 gal. vinegar.
 4 tablespoonfuls salt.

Boil 25 minutes.

Mrs. T. W. Reynolds.

Chili Sauce.

12 large ripe tomatoes or 1 qt. 1 teaspoonful einnamon.
 2 onions chopped fine. 1½ cupfuls vinegar.
 3 tablespoonfuls brown sugar. 4 ripe or 3 green peppers.
 1 tablespoonful salt.

Boil 3 hours and seal in bottles or cans.

Mrs. H. O. Belden.

Tomato Relish for Cold Meat.

3 ripe tomatoes. ½ teaspoonful of eelery seed.
 1 small onion. 1 teaspoonful of sugar.
 ½ teaspoonful of salt. 3 tablespoonfuls of vinegar.
 ¼ teaspoonful of ground
 mustard.

Prepare tomatoes and onion, put them through the grinder or chop, mix dry ingredients, then mix all together. Ready for immediate use.

Grape Catsup.

- | | |
|---------------------------|---------------------|
| 5 lbs. solid ripe grapes. | 2 oz. mixed spices. |
| 2½ lbs. sugar. | A little salt. |
| 1 pt. vinegar. | |

Boil until it thickens. Bottle when cold.

Mrs. Elizabeth E. Bailey.

Chili Sauce.

- | | |
|--------------------------------|----------------------------|
| 12 large ripe tomatoes. | 2 large onions. |
| 4 large green peppers. | 4 tablespoonfuls of sugar. |
| 2 cupfuls of vinegar. | 1 tablespoonful of salt. |
| 1 teaspoonful of cinnamon. | ½ teaspoonful of cloves. |
| 2 teaspoonfuls of celery seed. | |

Chop ingredients fine and place all in a preserving kettle and simmer about 3 hours. Seal in jars.

Mrs. Wm. Weir.

Pepper Hash.

- | | |
|-------------------------|------------------------|
| 12 green mango peppers. | 3 tablespoonfuls salt. |
| 12 red mango peppers. | 3 pints cider vinegar. |
| 15 large white onions. | 1½ cupfuls sugar. |

Chop the peppers and onions fine; drain; boil vinegar and sugar and pour over all. Delicious.

Clara L. Couron.

SOUFFLES

Rice Souffle.

Heat a cupful of milk in a double boiler and when it is scalding hot, stir into it a roux made by heating together in a frying pan a tablespoonful of flour with a heaping tablespoonful of butter. Rub smooth in the pan before it goes into the milk. Pour into a bowl and let it get cold. Then beat into it a cupful of cold boiled rice, the whipped yolks and frothed whites of 4 eggs, adding the stiffened whites last and quickly. Turn at once into a buttered pudding dish and set in a brick oven. Bake until the souffle puffs high in the middle and the eggs are set. Serve immediately with cream and sugar.

Marie Mayhew.

Salmon Souffle.

Pour the oil off of the can of salmon and remove the bones and skin. Mix the salmon with 2 eggs, 2 tablespoonfuls of cream, salt and pepper and bake 20 minutes, setting the pan in water.

Sauce.

Add enough milk to the oil to make a pint. Melt a tablespoonful of butter and a tablespoonful of flour, and then add the liquid, salt and pepper. Boil until done.

Ella Lee Cowgill.

Cheese Souffle.

1 cupful milk.	4 egg yolks.
1 cupful grated cheese.	4 egg whites.
4 tablespoonfuls flour.	A little salt.
4 tablespoonfuls butter.	

Make milk, butter, flour and salt into thick white sauce. Add cheese and stir until melted. Cool slightly and add egg yolk. Beat whites stiff and fold into mixture. Turn into 2 buttered baking dishes and set in a pan of hot water and bake in a slow oven until firm. Serve at once.

Ethel L. Warren.

DESSERTS

Strawberry Bavarian.

1 cupful heavy cream. 3 teaspoonfuls gelatine.
 8 tablespoonfuls sugar. 4 tablespoonfuls cold water.
 1 cupful crushed strawberries. 8 whole strawberries.

Swell gelatine in cold water; dissolve over hot water; add sugar and gelatine to crushed berries; set mixture in crushed ice; allow to thicken to syrup, stirring occasionally. Whip cream stiff; add to berry mixture; pour into wet mold, which has been decorated with berries. Chill on ice, unmold and serve with whipped cream.

Mrs. C. J. Evans.

Baked Alaska.

Whites of 6 eggs. 2 qts. of brick ice cream.
 1 cupful powdered sugar. Thin sheet of sponge cake.

Make a meringue of whites of eggs and powdered sugar. Cover a board with paper; place on this the sponge cake; turn ice cream on the cake (which should extend $\frac{1}{2}$ inch beyond cream); cover with meringue and spread smoothly; place on oven grate and brown quickly in hot oven; slip from paper on ice cream platter. Serve at table, cutting slices $\frac{3}{4}$ inch thick through ice cream and cake.

Fidelia Benton.

Pineapple Sponge.

$\frac{1}{2}$ package gelatine. $\frac{1}{2}$ cupful cold water.
 1 cupful sugar. 1 cupful water.
 1 cupful shredded pineapple. 1 cupful whipped cream.

Dissolve gelatine in cold water; boil sugar and water together until a syrup; add this to the gelatine; add to this the shredded pineapple; when about ready to set, add whipped cream, mix it well together and set aside to mold.

Mrs. Ernest Hogueland.

Apricot Ice.

1 lb. dried apricots. 2 lemons.
3 cupfuls sugar.

Boil the apricots until soft and run through a colander. To this pulp add the 3 cupfuls sugar and cook until sugar and apricots are well mixed. Cool and add the juice of 2 lemons and enough water to fill the freezer about $\frac{3}{4}$ full. Freeze. This receipt makes $1\frac{1}{2}$ gal.

Vivian Herron.

Raspberry Whip.

$\frac{3}{4}$ cupful red raspberries. $\frac{1}{2}$ cupful powdered sugar.
 $\frac{1}{2}$ egg white.

Put ingredients in bowl and beat with wire whisk until stiff enough to hold in shape, about 30 minutes will be required for beating. Chill; pile high; serve with lady fingers. Other fresh fruit may be used in same manner.

Mona M. Thomas.

CANDIES

Chocolate Divinity Fudge.

3 cups granulated sugar.	$\frac{3}{4}$ cup milk.
2 squares chocolate.	$\frac{1}{2}$ teaspoon vanilla.
$\frac{1}{2}$ cup white corn syrup.	2 egg whites beaten stiff.
$\frac{1}{2}$ teaspoon salt.	$\frac{1}{2}$ cup chopped nut meats.

Put sugar, chocolate, syrup, salt, and milk into porcelain lined pan and boil gently to 113°C or until a little of the mixture will form a soft ball in very cold water. Remove from fire, add vanilla, and cool. Then slowly add to the egg whites, beating constantly. Continue to beat until creamy. Add nuts and pour onto buttered plate or form into molds.

Mable Coe.

Foundation Candy.

2 cupfuls sugar.	Cream of tartar one-third size
$\frac{1}{2}$ cupful water.	of cherry seed.

Mix thoroughly before placing on fire. Keep covered and cook until it forms a soft ball when dropped in cold water. Set aside and cool until it can be dented without sticking. Then beat briskly till creamy, turn out and mark into any desired shapes, any color or flavoring may be used or any kind of nuts whole or ground may be used in this foundation with delightful results.

Cocoanut Candy.

1 pt. sugar.	$\frac{1}{4}$ pt. milk.
$\frac{1}{4}$ pt. cocoanut.	

Cook 5 minutes. Remove from fire and set pan in a dish of cold water. Stir briskly until creamy. Turn into buttered dish and knead while warm.

Butter Scotch.

1 cupful molasses.	$\frac{1}{2}$ cupful butter.
1 cupful sugar.	

Cook together until it hardens when dropped in cold water. Turn into buttered pan and cut into squares.

Divinity.

To $\frac{1}{2}$ cupful syrup, 3 cupfuls brown sugar and $\frac{2}{3}$ cupful water, add one ounce chocolate melted over hot water, and set to boil. When it will make a soft ball when tested in cold water, pour slowly over the whites of 2 eggs, which have been beaten together with $\frac{1}{2}$ teaspoonful salt to a stiff dry froth, beating continually. When very thick, add 1 cupful nut meats and turn out in buttered tins to cool. Cut in squares. The chocolate is not actually required.

Miss Anna Crane.

Sea Foam.

Cook 3 cupfuls light brown sugar, 1 cupful water, 1 tablespoonful vinegar until the syrup forms a hard ball when dropped into cold water. Pour it slowly over the stiffly beaten whites of 2 eggs, beating continually until candy is stiff enough to hold its shape. Then work in $\frac{1}{2}$ cupful chopped nuts and $\frac{1}{2}$ teaspoonful vanilla. Drop by tablespoonfuls on waxed paper.

Helen Case.

Nut Candy.

2 cupfuls sugar.

Butter size of walnut.

$\frac{1}{2}$ cupful cream.

2 teaspoonfuls vanilla.

2 squares of chocolate.

Let it boil until it forms a soft ball when dropped into cold water. Then take it from the fire quickly. Let it cool a minute, then beat it hard until it begins to stiffen. Add nuts then beat again until it gets pretty stiff, then pour into a buttered pan and cut into squares. Do not stir while cooking.

Myrtle Timberlake.

Cream Divinity.

3 cupfuls sugar.

2 cupfuls English walnuts

1 cupful very light syrup.

chopped rather fine.

$1\frac{1}{2}$ cupfuls cream.

Boil sugar, syrup and cream until it forms a ball in cold water. Take off stove. Let cool without stirring. Then add nuts and stir until cold. Put in buttered pan.

Guenn P. Godard.



THANKOFFERING SUPPER, OCTOBER 9, 1913

Marshmallows.

3 cupfuls sugar. 14 tablespoonfuls water.
 Dissolve 1 pkg. Knox gelatine in 12 tablespoonfuls water. Cook syrup until it drops; then add gelatine and beat. Pour off on plate with cover of cornstarch and pulverized sugar.

Mary A. Grant.

Chocolate Creams.

Take 2 cupfuls granulated sugar or pulverized sugar and $\frac{1}{2}$ cup cream. Mix well and let boil for five minutes. Then take from the stove and stir briskly until it is stiff. Flavor it with vanilla, then drop from a spoon on a buttered plate. If you take pains these drops may easily be of respectable shape. In the meantime have your chocolate broken in little bits in a bowl. Have some water boiling and set the bowl over it. The chocolate will soon melt. Remove from heat and with a fork roll the drops in the melted chocolate and put back on plate to harden.

Esther Joss.

Wellesley Marshmallow Fudge.

Heat 2 cupfuls granulated sugar and 1 cupful rich milk (cream is better). Add 2 squares of Baker's Premium No. 1 chocolate, and boil until it hardens in cold water. Just before it is done add a small piece of butter. Then begin to stir in marshmallows, crushing and beating them with a spoon. Continue to stir in marshmallows after the fudge has been taken from the fire, until half a pound has been stirred into the fudge. Cool in sheets $\frac{3}{4}$ of an inch thick and cut in cubes.

Clara B. Reynolds.

Fudge.

3 cupfuls sugar. 2 tablespoonfuls chocolate.
 1 cupful milk. 1 tablespoonful butter.

Boil 15 minutes. Flavor and beat until almost cold. Pour in buttered dish.

Helen J. Hand.

Candy—Best Ever.

2 cupfuls white sugar. $\frac{1}{4}$ cupful water.
 $\frac{3}{4}$ cupful white corn syrup. $\frac{1}{2}$ cupful English walnuts.

Boil until hard in water (form a medium hard ball when dropped in water), stir into the beaten whites of two eggs, and beat until it begins to thicken. Stir in the nuts and flavor. Pour on a buttered platter and when cool cut in squares.

Ella Mildred Quail.

Peanut Brittle.

1 cupful granulated sugar. $\frac{1}{2}$ cupful unshelled peanuts.
 $\frac{1}{2}$ cupful hot water.

Shell peanuts, cut or break into small pieces. Sprinkle on well buttered pan. Melt sugar in water and cook without stirring until it turns brown. Then pour over nuts.

Marion McArthur.

Panoche.

4 cupfuls brown sugar. 2 cupfuls chopped walnuts or
 1 cupfuls cream or rich milk. mixed nuts.

Butter size of an egg.

Boil sugar and cream until it makes a soft ball when dropped in cold water, then add butter, 1 teaspoonful of vanilla, and the chopped nuts, and beat until creamy. Spread on buttered plate and when cool mark in squares. A little soda added to the milk will prevent its curdling.

Anna Harrington.

Candied Orange Peel.

Rind of 3 good-sized oranges. Peel loose white from rind. Slice rind into narrow strips; soak over night in cold water; drain. Cover with fresh water and boil until tender. Drain. Add 1 cupful granulated sugar; simmer until sugar is absorbed. Rind will be transparent. Remove from fire. Roll at once in granulated sugar, $\frac{1}{2}$ cupful. This receipt will make one pint orange peel.

Emily Coe.

MEAT SUBSTITUTE

Nut Loaf or Meat Substitute.

2 cups of whole wheat well cooked.	1 egg.
1 cup of bread crumbs.	A little salt, sage and onion to taste.
1 cup of ground nuts.	

Mix all together and form in a loaf, bake in a moderate oven.
Serve with tomato dressing.

Tomato Dressing.

A little onion browned in one tablespoonful of butter. Add a cup and a half of strained tomato juice; thicken with flour and serve.

Lida H. Hardy.

Weights and Measures.

4 cupfuls of liquid, 1 qt.	3 cupfuls of meal, 1 lb.
4 cupfuls of flour, 1 lb.	1 scant qt. of flour, 1 lb.
2 cupfuls of solid butter, 1 lb.	1 generous pt. of liquid, 1 lb.
2 cupfuls of granulated sugar, 1 lb.	2 rounded tablespoonfuls powdered sugar, 1 oz.
2½ cupfuls of powdered sugar, 1 lb.	1 heaping tablespoonful of granulated sugar, 1 oz.

HELPFUL HINTS

How to Wash Windows.

Purchase a large chamois skin, the 10 cent size at the 10 cent store will answer the purpose, and soak it in luke warm water till soft. Have the water luke warm, using no soap or powder, and wash the windows. Wring the chamois skin as dry as possible and wipe glass.

Mrs. W. L. Warriner.

To Restore Window Glass.

To restore the transparency of window glass that has become dingy by exposure to the elements, rub with dilute muriatic acid, 1 part of acid to 10 parts of water, and polish with a moist cloth dipped in whiting.

If the juice of a lemon or any acid fruit has taken the color from gown or apron, it may be restored by touching the spot with household ammonia. If soda or the like has caused the same trouble, touch with vinegar.

Carpet Cleaning Receipt.

4 oz. borax.	2 oz. powdered alum.
8 oz. sal soda.	1 cake white soap.

Dissolve in ½ gal. of water for ½ hr. Add 3½ gal. hot water; stand until cool and thick and rub on with small brush and scrape off with thin board, after which wipe off with cloth wrung out of warm water.

A fine pudding sauce can be made of a glass of jelly melted and thickened with a little cornstarch; add a small piece of melted butter if liked.

Solution for Washday.

For an easy washday without the trouble of running a washing machine, bending over a wash-board or the expense of compounds, try the following:

6 heaping teaspoonfuls of lye. $1\frac{1}{2}$ of salt peter.
3 of powdered borax.

Dissolve in 3 gallons of soft water. For an ordinary washing use from 1 to $1\frac{1}{2}$ pints of the solution.

Mrs. J. A. Davidson.

Some Small Economies.

Put your stale bread crumbs through the meat chopper, place in a glass jar, tie a thin cloth over the top so as not to entirely exclude the air. Crumbs are more easily used than flour in thickening vegetables or other dishes where only a little thickening is required. In very juicy pies also the crumbs have an advantage over flour; sprinkle crumbs lightly just before the sugar is added, then add small bits of butter and place the upper crust.

Thoroughly wash left over celery leaves, dry, place in a paper bag for use in soups, etc.; or, rubbed through a sieve, they make a desirable flavor for pressed meats, croquettes, etc.

When preparing pressed chicken do not throw away the bones, skin and cartilage, put these back into the kettle, cover well with cold water, boil an hour or more, strain, salt and set away for the foundation of tomorrow's vegetable soup.

In these days of high priced meats, it is desirable to utilize the left overs. Take the bits of meat left from dinner, be it beef, pork or fowl; put through the chopper, place in a cooking dish, add cold water in quantity according to the amount of meat, add any gravy and bits of dressing you may have, and if meat is lacking in fat, add butter to give desired richness. Sprinkle in some bread crumbs, place on stove and boil long enough to mix and thicken sufficiently, (not too thick,) stirring the while. If desired, flavor with sage or celery. Pour into mould. Let stand until cold. When you wish to serve, turn out, cut in slices and you have an appetizing dish of pressed meat. You will be surprised at the quantity which a few bits of meat will thus produce.

(Above are some personal deductions.)

Mrs. Hostutter.

Table linen that has become yellow, may be whitened by placing in cold water with a sliced lemon, then bring to a boil. If one lemon is not sufficient add more and continue to boil until white.

To mend china, make a very thick solution of gum arabic and water, stir into it plaster of paris until it becomes a paste. Apply with a brush to the broken edges and stick them together. In three days the article cannot be broken in the same place. The whiteness of this cement makes it doubly valuable.

To remove mildew from cloth let lay in sour milk and salt.

To take ink out of linen, dip the ink spot in pure melted tallow; then wash out the tallow and the ink will come out with it.

To preserve bouquets, put a little salt-peter in the water you use for bouquets and the flowers will live for a fortnight.

When ink has been spilled on the carpet, rub the spot with lemon cut in two. Follow with a cloth wrung out of warm water. It never fails to remove spot.

To prevent the juice from boiling out of pies, place a strip of wet muslin about an inch wide around the edge of the pie, half over and half under.

In stitching thin goods, place a piece of paper underneath to prevent puckering.

To keep embroidery on underwear from fraying before worn out, stitch on the machine close to the edge. It is easily done, not noticeable, and prevents scallops looking ragged until the garments are worn out.

To clean and polish varnished wood surface, rub with a cloth which has been dipped in a solution made of equal parts of cider vinegar and turpentine and wrung dry.

When boiling eggs wet the shell thoroughly in cold water before you put them in the boiling water and they will not crack.

To remove the odor from cooking utensils which have been used for cooking cabbage, onions or other strong vegetables, place them bottom side up over salt placed on a hot stove. In a few minutes the pans will be sweet.

To clean spots from carpet, rub thoroughly with bread crumbs. Camphor gum put in drawers will keep away rats and mice.

When baking potatoes, put a small pan of water in the oven and they will bake much more quickly with less waste to the potatoes.

Salt in the oven under baking tins will prevent bread or cake from burning.

A quick way to gather on the machine is to lengthen the stitches, run a straight seam across the goods, then draw up the straight thread until you have the desired fulness.

To remove grass stains from clothing, rub thoroughly with molasses and let stand an hour or so before washing.

Mrs. W. L. Quail.

Many think the use of vinegar on raw tomatoes unnecessary. Any one dispensing with it for a time will find the natural acid so fine in flavor, that the acid of vinegar seems crude by comparison.

A small dish of charcoal placed in the refrigerator will help to keep articles of food sweet and wholesome, as charcoal is a good disinfectant.

Do not allow the cogs of a Dover or rotary egg beater to be put in the dish pan. Wash the lower part carefully and dry before putting away. If the cogs are allowed to get wet the grease will come off on the hands and drying towel and the beater will wear out in half the usual time.

Soak New Brooms in strong hot salt water before using; this toughens the bristles and makes the broom last longer.

To **remove ink stains** from white goods, use hydrogen peroxide.

Most stains in white goods, even of ink, can be removed by wetting in kerosene before the article is put in water.

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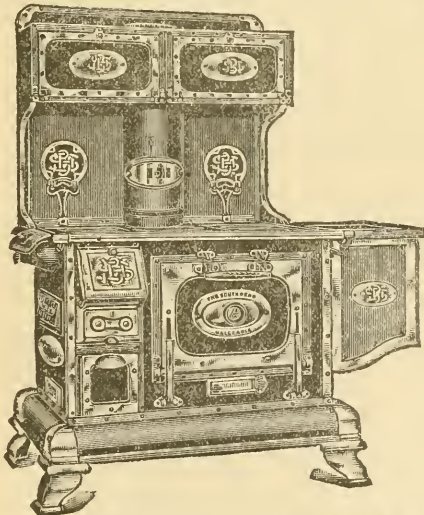
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INDEX

ILLUSTRATIONS

- Frontispiece Central Congregational Church
 Portrait Mrs. Roy B. Guild
 Portrait Mrs. Charles M. Sheldon
 Portrait Rev. Roy B. Guild, D.D., Pastor
 with talk, "How to Eat a Good Dinner"
 Portrait Rev. Charles M. Sheldon
 with talk, "Moral Factor in Good Cooking"
 Group Division No. 1 with names
 Illustration The Parsonage
 Group Division No. 3 with names
 Illustration The Church Dining Room
 Illustration "Correct Way to Set a Table"
 with talk by Miss Caroline Morton
 Illustration Dr. Sheldon's Residence and Study
 Group Division No. 4 with names
 Group, Division No. 2 with officers Woman Society
 Group Division No. 2 at Work
 Group Division No. 5
 Illustration Preparing a Church Luncheon
 Illustration Thank-Offering Supper

Index continued on Page 126

RECEIPTS

	Page
Breads, Sandwiches, Etc.	17 to 27
Salads and Salad Dressings	28 to 37
Fish	38 to 40
Chicken	41 to 43
Eggs and Omelets	44 to 47
Beverages	48
Vegetables	49 to 56
Pies	57 to 62
Cakes and Cookies	63 to 83
Puddings and Sauces	84 to 92
Meats	93 to 98
Canning	99-106
Soups	107
Souffles	108
Desserts	109-110
Candies	111-114
Meat Substitute	115
Helpful Hints	116-120

ADVERTISEMENTS

Perfection Flour—Kaw Milling Co.,	120
Wolff Pack'g Co.—Banquet Hams-O.K. Lard	121
College Hill Bakery—Kleen Maid Bread	122
Davis Merc. Co.—Topeka Maid Coffee	123
Topeka Hardware Co.—South Bend Ranges.	123
Kuehne Preserving Co.—Silver Leaf Pickles	124

